

# AMERICAN AGRICULTURIST.

Designed to improve all Classes interested in Soil Culture

AGRICULTURE IS THE MOST HEALTHFUL, THE MOST USEFUL, AND THE MOST NOBLE EMPLOYMENT OF MAN—WASHINGTON

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## American Agriculturist in German.

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### October.

"Where once we dwelt our name is heard no more,  
Children not thine have trod my nursery floor;  
And where the gardener, Robin, day by day,  
Drew me to school along the public way,  
Deighted with my bauble coach, and wrapped  
In scarlet mantle warm, and velvet cap;  
'Tis now become a history little known,  
That once we called the pastoral house our own.  
Short lived possession! but the record fair  
That memory keeps of all thy kindness there,  
Still outlives many a storm, that has effaced  
A thousand other themes less deeply traced."

COWPER.

This sketch of his early home, and his childish days, which the poet gives us in his "Lines to his Mother's Picture" is far more true of American than of English rural homes. What is there the exception, is here the general rule. Probably not one farm home in a hundred is occupied by the same family that dwelt there a hundred years ago. There the homestead descends from father to son for many generations. Here the owner of a rural home sells out to the first good purchaser that offers, even though he may have inherited it from his father. His children have no strong local attachments, and turn to new regions and new occupations with few regrets.

In our examination of the causes which underlie the depopulation of the farm, we adverted to the glorification of muscle over mind and heart, to the neglect of all esthetic cultivation upon the farm, and in the home. To these, we must add the treatment of wives and mothers upon the farm.

We do not hesitate to say, that under the old style farming, a style still dominant in most parts of our country, woman's lot is a hard one, much harder than in other departments of human industry. As a rule, there is no just appreciation of the dignity of the office of maternity, and of its holy cares. There is not that tender treatment, that kindly consideration, that belongs to

the child-bearing and the child-training woman. The farmer, too often, falls below his own standard of indulgence allowed to the females of his flocks and herds. These are replenished by animals dismissed from labor for weeks or months, or even kept solely for no other than breeding and rearing purposes. They are fed, and handled with extra care. How often does all the care, feed, and milk of a thoroughbred Durham or Devon, with the extra milk of a second mother, go to the nourishment of a single calf. It is reward enough for the services of the mother, if he can get what he desires in her offspring. He knows that it is only by this careful attention that he can keep up the stock of his domestic animals to their highest excellence. He makes any sacrifice of immediate profit necessary to accomplish this purpose.

But he does not show the same good sense and tenderness, in his domestic arrangements. The toils of a house-keeper, and often those of a servant in addition, are borne by the expectant mother, up to the period of confinement, and are often resumed, long before the system has time to recover its full strength. There is no careful consideration of the tax laid upon her system before and after she becomes a mother, or of the still greater care that comes upon her, as the educator of immortal beings. There is too often a penurious planning to make the most of her services in the household, and her muscles are almost literally coined into gold.

She occupies a more laborious position than that of the wives of mechanics, and merchants, of the same social standing. The carpenter does not expect his wife to have any share in his business toils, or to contribute directly to the income that supports the family. It is enough that she is the mother of his children, and that she has the general oversight of the affairs of the household. But the farmer's wife is expected to contribute in many ways to the income of the establishment. She must see to the cheese and the butter, the poultry and the garden, and not infrequently, to the marketing. She is overborne with these multiplied labors, and life becomes a scene of incessant drudging.

The daughters, coming up to womanhood under these influences, cannot fail to be repelled from farm life. They have been to school, it may be, and mingled somewhat in society. They have visited in the neighboring village, or city, and appreciate the blessings which their city cousins enjoy. They cannot fail to draw unfavorable contrasts, between their own homes and those of the mechanic and the merchant. When the young farmer comes wooing, they remember their toil worn mother, her hands hardened by menial labor, and her form prematurely bent by life's burdens, and do not favor his addresses. They know that the vow, that binds them to a farmer's home, is a very serious affair. Love dies under such contempla-

tions, and it is only as a last resort, and with the perils of a single lot in life before them, that they will continue in the lot to which they have been born and bred.

Another of the repulsive features of the farmer's life is its solitariness. Man is essentially a social being, and the frequent interchange of thought and feeling with his fellows is essential to the healthful development of his faculties, and to his happiness. Those settlements in New-England, and at the West, that were originally made in large bodies are to this day the most advanced in social culture, and in all the conveniences and embellishments of civilized life. But these were the exceptions in the mode of settlement in this country. As a rule, the first emigrant went out alone, or, at most, with but a few companions, to separate at the journey's end, and to build each one his lonely log cabin in the wilderness. He was often miles from mill, from church, or school. Years passed by, without his feeling the attractions of any social center, or knowing other companionship than his own family, or the occasional stranger that lodged for a night in his cabin.

Now a man living thus, whatever may have been his antecedents, becomes almost necessarily a coarse man, and his children grow up boorish and uncultivated. There is little opportunity for social enjoyment, and no chance for the cultivation of those graces, which are the charm of our social life. The fact is notorious, that farmers are the most unsocial men, in the community. They become habituated to solitary labor, and thinking. They have little delight in the company of friends and neighbors, and the very idea of a dinner or tea party, got up for the purpose of social enjoyment, is burdensome. They do not love to go even with their wives and daughters to such a gathering, and they think the most that can be expected of them is to furnish their teams for the occasion. This has its influence upon the young folks, whose social instincts have not yet been crucified. They rebel against the isolation of the farm, and push for the village and the city.

Then if we look into the settled routine of farm life we shall find another cause of this depopulation of the rural districts. If we go into a neighborhood, where the influence of our agricultural societies and journals is not yet felt, we find substantially the same implements, and the same methods of husbandry, that prevailed a century ago. The farmer's ways are as fixed as the deep worn ruts in the road to mill. There is no corn or potatoes equal to the varieties cultivated by his father before him. The old Dutch plow, with its wooden mold-board, is better than any new fangled concern made of cast iron. The native breed of cattle, hogs and hens, is better than any thing imported. Mowers and reapers are humbly, and the scythe and the sickle are the perfection of tools for gathering the harvest of hay and grain. He sows, plants and tills the same crops, and in the same manner, as his forefathers, and appre-

ciates no other reason for it, than the fact of their example.

The young abhor this routine, as everything else does that is full of life. God is constantly working in Nature to destroy it, and to compel man to forecast, and a constant use of his reasoning faculties. The young farmer wants to follow nature, to plant ornamental trees and orchards, to try new crops, and new stock, to plow deep and manure high, without any reference to the ways of the fathers. He wants to use his reason, and study the phenomena around him, and when he finds his ways crossed and his inquiries mocked, he turns his back upon a business that he thinks must keep him forever stupid and clownish.

Such are some of the causes that repel the young from rural life. It is hardly necessary to say that the power of these influences is already waning, and the good time coming for the farmer is near at hand.

### Calendar of Operations for Oct. 1858.

[We note down sundry kinds of work to be done during the month, not so much to afford instruction to practical men, as to call to mind the various operations to be attended to. A glance over a table like this will often suggest some piece of work that might otherwise be forgotten or neglected. Our remarks are more especially adapted to the latitudes of 35° to 45°; but will be equally applicable to points further North and South by making due allowance for each degree of latitude, that is, earlier for the North, later for the South.]

**EXPLANATIONS.**—*f* indicates the first; *m* the middle; and *l* the last of the month.—Doubling the letters thus: *ff*, or *mm*, or *ll*, gives particular emphasis to the period indicated.—Two letters placed together, as *fm* or *ml*, signifies that the work may be done in either or in both periods indicated; thus, work marked *fm* indicates that it is to be attended to from the first to the middle of the month.]

#### Farm.

In this month the thrifty farmer finds much to claim his attention. Most of the remaining crops are ready for harvesting, a stock of manure is wanted for next season's crops, and now is the time to procure a large quantity of absorbent materials for use through the Winter. Stock will soon need a warm shelter from sleet and frost, and the humane farmer, next to his own dwellings, will look to the protection of his animals. Some permanent improvements may also very properly now be taken in hand, such as draining and clearing up waste land, building stone fences or walls, digging cisterns, wells, &c.

Agricultural Exhibitions are still being held in many localities. Strive by your presence, wholesome counsel and contributions to make them worthy of an enlightened and improving community.

**Barns and Hovels.**—Make these early as per directions elsewhere given.

**Beeves lay on flesh** much faster during mild than cold weather. Prepare them early for the shambles.

**Buildings** of all kinds—Look to early, and repair the leaky roof, glaze broken windows, nail on the started siding, renew the broken hinges, and fit the tie-ups and stables for their Winter tenants. Have everything in readiness against the cold and storms of next Winter, remembering that the subtle snow finds its way through small chinks and crevices.

**Cabbages, Beets and Carrots.**—See Kitchen Garden.

**Cattle.**—Give extra feed now that the pastures afford but little grass. Allow no animal to begin a cold Winter in thin flesh. Milch cows should have all the refuse of the garden, with small roots, pumpkins, cornstalks, &c. Young stock, especially, should be well fed the first Winter.

**Cellars.**—Cleanse thoroughly and make rat proof, before putting in the vegetables and fruit. Ventilate well until cold weather, and bank up about them, if necessary, to keep out frost.

**Corn.**—Select seed, *f*, if not already done, and trace it up as directed elsewhere. Cut and shock any fields still standing. See implement for shocking and binding on a following page. Husk early and save the fodder in good condition for feeding. Avoid putting the corn up in a green or wet condition into large bins or cribs, with poor ventilation.

**Draining.**—October is a good month for this operation, and the sooner it is now done the better, before Fall rains set in.

**Grain Stacks.**—Thresh out any remaining, *ff*, and put the grain beyond the reach of vermin, fowls and birds, saving the straw for feed and bedding.

**Hemp.**—Complete harvesting, *ff*, *m*.

**Hogs.**—Commence, *ff*, giving full feed to fattening hogs. Cook food where practicable, using unripened corn, pumpkins, apples, tomatoes, carrots, &c., stirring in a quantity of Indian meal. Do not neglect their yards, as abundance of the best of manure should be made while the fattening is going on.

**Indoor Work.**—While butter making is going on by day, the lengthened evenings allow of a systematic course of reading, or the younger members of the family may take up a series of studies, to very good advantage. Give your wife a sewing machine, now that the Winter clothing is to be made up, and dispense with the annual services of the seamstress, who has usually been employed for weeks at least, at this season.

**Manures.**—Manufacture all that is possible, drawing upon the muck deposit, pond or canal sediment, collecting saw dust, spent tan and forest leaves as absorbents. Turf from the road sides or headlands may also be added, especially to the compound in the hog yards, throwing in a little shelled corn to induce rooting or turning over of the mass. See article on "Value of Muck."

**Muck.**—Have a large quantity in readiness to use about the cow and horse stables, hog pens and privies. Besides being a good deodorizer, it will make a valuable absorbent and fertilizer.

**Paint buildings and fences,** *m*, *ll*, as it strikes in more gradually and lasts longer than when put on in Spring, besides avoiding flies and dust.

**Plow stiff or clayey soils,** turning them up to the action of air and Winter frosts.

**Potatoes.**—Complete digging, *f*, *m*, and when convenient put in lime barrels, or dust a little dry lime among those for Winter keeping where rot is feared. Try the potato digger where several acres on smooth ground are to be harvested.

**Poultry** require a greater supply of meat or fish as their insect food diminishes. Cleanse their roosts often, and barrel the contents for a home guano. Pack away a quantity of eggs in salt, or pickle in lime water for Winter use and market.

**Pumpkins.**—Gather and house before heavy frosts. Expose in a cool place under cover to as much wind and air as possible, and only remove to a cool dry cellar when in actual danger of freezing.

**Sheep.**—Supply with salt, and see that their feed is sufficient. Keep the buck from them at present, except at the south. Lambs should not come in until warm settled weather in Spring.

**Stone Fences or Walls.**—Build along roads and on lines between neighbors where changes are not required. Besides making substantial fences you are clearing lands for the plow, mowing machine and horse-rake.

**Sugar Cane.**—Cut and manufacture the remainder as fast as the boiling process will permit. See article on page 259 of the September number.

**Timber** if omitted till now, should be cut, *ff*, rather than leaving it till Winter.

**Tools.**—Put away in a dry place under cover any which are no longer wanted, first cleaning and oiling, or coating steel and iron surfaces with lard and resin.

**Trees.**—Plant for ornament and shade about the dwellings, along the avenues, and in the pastures, as directed elsewhere.

**Winter grain** should all be growing finely now. Keep animals of all kinds from feeding it off.

#### Orchard and Nursery.

Gathering fruit and cider making, marketing or storing it away for Winter will constitute an important part of the Orchardists' labors for the present month. Where Fall planting is to be done, early in October, is the best time.

The Nurseryman will be very busy now, as his semi-annual harvest usually commences with the fall of the leaves in the fore-part of this month. To facilitate the rapid filling of orders, as soon as it will do to take up trees, collect from various parts of the nursery those of a kind and set them loosely and thickly in rows, near the house or office so as to be convenient for selecting when hurried. Have labels with wire or string attached to mark the kinds as sent from the nursery.

**Apples.**—Pick Winter varieties with care, *mm*, and lay them in the fruit room or barrels at once, leaving the heads off until the sweating process is completed. Keep cool and dry. Late keeping sorts do better when left on the trees until pretty hard frosts occur, when ice begins to form. Gather only in dry weather.

**Evergreens** may be removed, *f*, *m*, if done with care—but, as often stated, Spring is preferable.

**Grapes.**—See "Kitchen and Fruit Garden."

**Hoe** nursery rows still, and also about the trunks of orchard trees to prevent grass or weeds from forming a harbor for mice.

**Labels.**—Examine those on standard or orchard trees to see that they are plainly written and sufficiently fastened to remain over Winter. Prepare, *ff*, a sufficient supply to

mark all trees sent out of the nursery, and do not allow them to be taken away without having the name attached.

**Lands for Orchard or Nursery planting.**—Manure thoroughly, plow and subsoil or trench well drained land and prepare it for early Fall or Spring planting.

**Mice.**—Use early precautions to prevent their girdling either the trunks or roots of trees. Clean tillage is one of the requisites, and in the vicinity of stone walls, or other shelter, birch bark, oil cloth, or thin lead coverings may be placed around the trunks of standard trees to good advantage.

**Orchard Trees.**—Go over these and destroy borers; scrape off rough bark and thus dislodge the cocoons of insects; and place around the roots a coating of lime and muck, or muck and ashes to render them fruitful another year.

**Planting.**—As soon as the frost has killed the foliage, set out apple, pear, quince and the hardy varieties of cherries with the different kinds of deciduous ornamental shade trees. Most of the stone fruits and tender shade trees are better planted in early Spring.

**Pruning** may still be done, though as formerly stated we prefer July and August.

**Seeds and Stones of Fruit.**—Sow early or put in boxes of earth, the seeds of apples, pears, plums, cherries, peaches, walnuts, chestnuts, butternuts, filberts, thorns, acorns, holly, beech, ash, maple, &c. Allow none of them to become thoroughly dry before planting.

#### Kitchen and Fruit Garden.

October is a busy month with the market gardener, who has his remaining crops to harvest and store, or dispose of; and that he may commence his operations as early as possible next Spring, he now prepares cold frames and fills them with the more hardy plants sown last month; he looks after his compost, drains wet lands, ridges up clayey soils, and carts muck or sand to add next Spring, and spreads straw or salt hay over crops which are to remain out during the Winter.

**Asparagus.**—Prepare the ground, *f*, *m*, by thorough drainage, heavy manuring and deep trenching, and set out new beds, *ll*. Salt old beds and cover them with manure or stable litter. Where hot-bed forcing is intended in the Spring, take up some good strong roots before the ground freezes up and bury in the cellar.

**Bean Poles, Raspberry and Blackberry Stakes.**—Collect, *ll*, and put away in Winter quarters under cover.

**Beets.**—Harvest, *m*, or before hard freezing. In removing the tops do not wound the crown to cause bleeding, and consequent decay.

**Blackberries.**—Plant, *mm*, *l*, on deep good soil.

**Cabbages and Cauliflowers.**—Late plantings are now growing and heading finely. They will mostly need harvesting, *ll*. Set those sown last month in frames, *m*, *l*, for Winter protection. Cauliflowers that have not headed in the garden will sometimes form heads during the Winter by transplanting to the cellar, at this season.

**Carrots.**—Dig and store for Winter, *m*, *l*.

**Celery.**—Continue to earth up, *ff*, in dry weather. Avoid covering the crown of the plant. Pull, *ll*, and put in Winter quarters.

**Clayey and heavy soils.**—Plow or dig heavy loams or clay in ridges, so that the freezing and thawing of Winter will render them fine and friable. Underdraining will prepare them for much earlier working in the Spring.

**Cold Frames.**—If not in readiness, prepare them, *m*, *ll*, to receive lettuce, cabbage, cauliflower, spinach, &c., for protection during the Winter.

**Currants and Gooseberries.**—Set out, *f*, *m*. Cuttings may be put in, *m*, *l*.

**Fruit Trees.**—Plant, *m*, *l*, as directed under Orchard.

**Garlic, Shallots and Chives.**—Plant, *m*, *ll*.

**Grapes.**—Gather the crop with care, *m*, *ll*, or when hard frosts occur, if for keeping. See page 307. For wine, gather and manufacture as soon as they are fully ripe. Set out roots, *m*, *ll*, and lay down tender varieties at the same time and cover with earth.

**Lettuce.**—Plant, *f*, *m*, in cold frames for Winter protection.

**Manures.**—Look out for and collect, *f*, *m*, *l*, for another year.

**Mushrooms.**—Beds may be made any time during this month. Protect with a covering of straw, any exposed beds upon the approach of heavy frosts. New beds better be made under cover at this season. For full directions to make beds use last volume, page 262 (Nov. No.).

**Onions.**—Cover those sown last month with litter, straw or brush, *ll*.

**Parsneps.**—Take up, *m*, *ll*, or early next month, what are wanted for Winter use, and bury in sand in the cellar or put in barrels, sifting sand among them. Leave those for Spring use in the ground during Winter.

**Radishes.**—Scatter seed among the contents of the cold frame, *ff*, *m*.

**Raspberries.**—Plant, *ff*, *m*, on rich, deeply worked, rather dry soil. Cover tender varieties with earth, *ll*, or



before the ground freezes for the Winter, as directed elsewhere.

Refuse of the garden, such as tops and trimmings of turnips, cabbages, beets, and carrots, also tomatoes, cucumbers, pumpkins, squashes, &c., should all be gathered and fed to cattle and swine rather than waste upon the ground, unpleasant both to sight and smell.

Rhubarb—Plant roots or crowns of the *Linnæus*, mm, 1. A few may be set in the cellar, ll, or next month, for early forcing in the Spring.

Salsify—Treat as parsneps.

Seeds—Continue to collect the late varieties for planting another season.

Spinach—Cover, ll, the sowings of last month and sow seed, f, m, in cold frames. Weed and thin former sowings, cooking the surplus plants.

Squashes—Take in before they freeze, and keep in a cool dry place as long as may be, previous to putting in the cellar, or other Winter quarters.

Strawberries may still be set out, ff, to m, although last month was the preferable season. Hoe and weed those previously planted as well as old beds. Cover with leaves or give a thin coating of manure, ll, for a partial Winter protection.

Tomatoes—Continue to put away in cans or bottles for Winter use; they will be very acceptable next Winter.

Turnips are still increasing in size. Harvest Winter keeping varieties only when severe weather is threatening.

Weeds should decay in the hog pens, rather than in the garden.

Winter Cherries—Collect as they drop upon the ground and put away as directed last month, or use in jellies, sauces or pies.

### Flower Garden and Lawn.

These have not lost their attractions, if a choice selection of late blooming annuals and perennials are tastefully interspersed. The ground should not be neglected at this season, when decaying flower stalks, growing weeds and uncared for walks are too often observable during this month. Some of the early blooming shrubs, herbaceous plants, and especially flowering bulbs will need planting during the latter part of this month to make a fine show of bloom next Spring.

Bedded Plants—Lift before heavy frosts, and pot for Winter or early Spring bloom, Geraniums, Verbenas, Fuchsias, Petunias, &c. Cuttings may now be taken to form new plants of each of the above. Place them in pots at once.

Bulbs—Plant crown imperial, hyacinth, tulip, crocus, lilies, polyanthus, ranunculus, anemone, oxalis, tuberose, snow drop, &c., f, m, in preference to leaving them until November. No flower garden is complete without a good collection of bulbs. See full directions on page 230 of last volume.

Carnations, Pinks and Picotees—Pot the layers which are now rooted, and remove them inside, ll, or pack in frames or pits.

Chrysanthemums now make a fine show of bloom, and are the more prized as annuals and other plants are mostly out of flower. Keep neatly tied up and only cut away when actually killed by frost.

Dahlias and Gladiolus—Mark the different varieties before the blooms disappear, and take up, ll, and put in boxes of earth or sand in a cool dry cellar.

Dielytra Spectabilis—Plant, mm, 1, dividing the roots. Frames and Pits—Prepare, ff, for tender plants requiring a protection.

Grass and Gravel—Keep both in good order, raking off the leaves and keeping free from weeds.

Hedges—Plant deciduous, m, l, on dry ground.

Lilies—Plant, m, l, instead of leaving them until next Spring, if a free bloom is wanted the first year.

Pæonies—Transplant or plant out both the herbaceous and tree varieties, mm, 1.

Perennial flowers and shrubs are best divided and re-set in the Fall, especially early blooming kinds.

Seeds—Some of the late varieties of flowers are still ripening. Save seeds, ff, m.

Shrubs—Plant *Pyrus Japonica*, Dwarf Almond, Hardy Azalias, Sweet Scented Shrubs, Scotch Broom, Mezereon, Deutzias, Honeysuckles, Euonymus, Altheas, Hydrangeas, Jasmine, Privet, Mahonias, Syringos, Flowering Currants, Purple Fringe, Spiræas, Snowberry, Lilacs, Viburnums, Roses and Chinese Weigelia. These are desirable hardy shrubs, many of them blooming quite early in the season, and on this account do best with Fall planting.

Stocks and Wall Flowers—Take up and pot, ff, carrying to the Green House or pits.

Tender Plants either planted in borders or set out in pots will all need removing to the houses, m, ll.

Trees—Plant shade in the lawn, along the avenues, walks and about the yards, m, l. Combine utility with beauty and let a few of them be cherry or pear, which may be trained to an ornamental form.

### Green and Hot Houses.

Having thoroughly cleansed and repaired these as directed last month, the flues, furnaces and water pipes being in readiness to start fires at any moment, examine those plants still out, and bring them in as they require it. The more tender ones will need housing, ff, while some may remain in the borders or pots, m, l. Cleanse from moss and remove all decayed leaves while bringing in. Unless there are several houses of different temperatures the plants must be arranged with reference to the heat of one room, placing some near and others at a distance from the furnace. Group them according to their kinds, by placing succulents together, bulbs and orchids by themselves, and woody plants in another collection.

Air should be admitted very freely, especially when plants are first brought in, else the sudden transition to a warm room will prove injurious.

Bulbs—Pot a quantity, m, ll, and set in the Green House for Winter blooming.

Fires will need starting in Hot Houses, f, m. Avoid too great a heat at the commencement. The particular temperature of each room must be regulated by the collection it contains.

Fuchsias—Lift and pot, ff, m, those now growing in borders, taking to the houses for Winter bloom, or if only to preserve till Spring, set them in a dry cellar or flower pit. Young plants may be placed near the flue for early flowering.

Grapes—To preserve the ripe fruit as long as possible upon the vines, give no water and keep the rooms well ventilated. Expel moisture during stormy weather by a gentle artificial heat. Bring in potted vines which have been exposed during the Summer. Shorten in late growth.

Insects—Do not allow them to get a footing. A determined resistance with oil soap, tobacco fumes and the syringe will keep them in check. Houses are presumed to be free from them now, and it is much better to keep them so.

Pots within the houses should be tastefully arranged with the taller growing varieties on the upper back shelves and the lower kinds in front.

Water—Give moderately inside the houses, syringing overhead occasionally.

### Apiary for October.

BY N. QUINBY.

St. Johnsville, N. Y.

Bees will add nothing more to their stores now, and all surplus boxes should be removed, and all that are not suitable for stocks, should be taken care of. The stores for wintering a stock, should not be much less than twenty-five pounds; and a good sized colony is as important as the amount of honey. When both bees and honey are wanting, it will seldom pay to try to make a good stock. If bees are wanting only, they should be obtained if possible, from some neighbor who has a colony doomed to the pit. If you have such a colony at home, put them upon the stand of those transferred. The trouble of introducing, or transferring a small colony, will not pay at this season—in Spring, it will do better to nurse a small family. If it be honey that is wanting, and there are combs enough to hold it, the bees may be fed advantageously. Boxes only part full can be set on the top of the hive till the honey is removed, and then set them away with the combs undisturbed for use another year. Honey taken from a hive will not do to feed if there is any foul brood in it, without first straining and scalding. West India honey will do to feed, and is cheaper, but is not safe without scalding. Add water to prevent burning, then scald and skim it thoroughly. To prevent other bees from stealing it, put it on the top of the hive to be fed, open the holes for communication, and cover with a close box. The dish containing it should be a shallow one, and have some shavings or other floating material laid on the honey to keep the bees from drowning. Take some cool morning to examine the strength of the families, and raise the hive carefully till a good view of the interior is obtained. The best ones will now occupy all the spaces between the combs. If the combs are well stored with honey, the cluster of the bees will be near the bottom, if not, further up. It is quite common to be deceived; the bees make a show in proportion to the honey. The best guarantee of good luck in Winter, is to avoid endeavoring to keep a large lot of poor stocks.

Changing Bees to new Hives.—I. L. North Easton, Mass., asks some questions about bees to which he can find answers in successive numbers of the paper. In respect to changing bees from one hive to a "new and more commodious" one, we should not advise an inexperienced bee-keeper to attempt it. Let them stay in the old box, and rely on new swarms to fill up the new hives. We do not think that tobacco smoke blown in at the basement would lead them "to peaceably leave their old home and quietly cluster in some obscure place until a new hive is placed over them." G.

### Agricultural Editorial Convention.

One of the most pleasing events of the past month has been the privilege we have enjoyed of meeting in this city, during a single week, some seventeen or eighteen of our brethren of the Agricultural Press, several of them for the first time. Scattered, as we are, over a wide territory, we had hardly hoped to greet in a year even, so many to whom we hold the peculiar relationship of fellow laborers in the same enterprise, that of promoting the elevation and improvement of agricultural labor.

It was the hope of many of us that the occasion of the biennial convention of the American Pomological Society, on Sept. 14, 15 and 16, would furnish an appropriate season for meeting in council, not only to become better acquainted individually, but also to discuss the best means of advancing our peculiar profession. The former end was in a measure accomplished, though the latter was partly interfered with, by the programme of the Pomological Society, as the meetings of that body commenced at 9 A. M., and lasted until 10 P. M., with only a short recess at 1 and 5 o'clock for a hasty repast. Furthermore, our fraternity seemed to be in so great demand as workers that a large number of those present, were kept constantly occupied on various fruit committees all the time the Pomological Society was not in session. However, two meetings were held, at which considerable interest was manifested, and several suggestions were made by different gentlemen, as to the importance, and the power of the agricultural press, especially if there could be any degree of concert of action; also the best means of bringing about that end. There was a general desire that arrangements should be made for a future gathering of all persons connected Editorially with Agricultural and Horticultural Journals.

After due consultation and interchange of opinions it was unanimously resolved to appoint a President and Secretary and a Joint Committee, who should consult together and select the best time and place next season, and issue a call for a general convention. The time and place were left unsettled, as it was thought that these might best be fixed in connection with some other prominent agricultural or horticultural gathering. The following officers were chosen:

President—H. P. BYRAM, Editor Valley Farmer, Louisville, Ky.

Secretary—Orange Judd, Editor American Agriculturist, New-York City.

General Committee—Hon. Simon Brown, Editor N. E. Farmer, Boston; Mason C. Weld, Editor Homestead, Hartford, Conn.; Joseph Harris, Editor Genesee Farmer, Rochester, N. Y.; Thomas Brown, Editor Ohio Farmer, Cleveland, O.; J. W. Hoyt, Editor Wisconsin Farmer, Madison, Wis.

A paper was received and read from J. W. Hoyt, Editor Wisconsin Farmer, regretting his unavoidable absence, heartily sympathizing with the objects of the convention, and proposing united action with reference to various important enterprises, such as the donation of public lands, by Congress for the establishment of Agricultural Schools and Colleges, etc. Other gentlemen, who were detained at home, as many were, by distance, and especially by the numerous local Exhibitions occurring at this season, sent in their regrets at being absent, and their best wishes for the success of the enterprise.

There are now thirty-eight journals in this country, including two in California and one in Oregon, which are the main, devoted to agriculture and horticulture, and so wide is the field that there is abundant room for as many more, with a ten-fold circulation for each of those already in existence. We heartily respond to the sentiments expressed at the meeting by Mr. Redmond, of the Southern Cultivator, that there should be no jealousies, or bickerings, or contests between the individual members of the fraternity.

Our calling is a noble, an important one; let us labor, each in his own way and sphere, but with a united purpose to elevate our profession, and promote to the highest degree, the growth and development of the fruits of the soil.

Fife Wheat in Wisconsin.—"Young Man" sends us a well written letter (his first for the press), respecting crops in Turtle Rock Co., Wis., but which we have not room for. He enclosed a sample of the Fife, or Golden Drop Spring Wheat, which shows well. The wheat crop in that section has turned out fair, with the exception of the "Canada Club" wheat, which was sown exclusively by many farmers, and turned out badly, while the "Fife" produced a good crop. The sample enclosed was from a 3-acre field, yielding over 100 bushels. He adds: "Wherever the *Agriculturist* has found its way, a decided improvement may be seen in the system of farming."

### Look after the young Colts, Calves and Lambs.

These young animals, being weaned, and getting a good, healthy growth on the fresh grass of the Summer pastures, are apt to get pinched by the sharp frosts of October and November, if exposed to them, and the occasional cold rains of the season. With plenty of food, a frosty night, in dry weather, does not hurt them. But, if possible, we would prefer to bring all the young things to the shed at night, where they can rest under a warm, dry covering, and go out when the sun is well up in the morning. No animal, particularly a young one, likes frosted grass, while frozen; therefore, they do not eat it until the frost melts away, and they are quite as well in the stable, with a little sweet hay before them, which they will readily eat at this time of the year—and all the better, as a change of diet.

We have seen a fine lot of calves, lambs, and colts, in nice condition, from being left out through a series of frosty nights, and October and November storms, with plenty of grass about them, run down their flesh wretchedly, from exposure alone; and when it is so easy to prevent it, care should be taken to do so. A well Summered animal, young or old, should go into Winter quarters thriving; then if well fed on Winter fodder, it will keep thriving. Otherwise, it stunts, and it takes extra food to start it again; and, perhaps, loses half a season's growth, just for the want of a little painstaking at the proper season.

Now is a capital time, too, to domesticate the young things, if they have been any way shy before. Carry them good little odds and ends of your garden stuff, vegetable tops—such as beets, carrots, turnips, parsneps, cabbage leaves and pumpkins. Feed them from the hand; give them a trifle of salt; let them become familiar with, and love you. A tame animal will Winter twice as easy as a wild one, and the pleasure and profit of your stock is increased wonderfully over the kick and cuff, "get out of the way," and "stub-boy" fashion of some barbarians that we could mention.

### The Poultry Yard.

Now is the time to push along the poultry. Don't wait till a week or two before Thanksgiving or Christmas to begin to feed the turkeys, geese, ducks and chickens, but treat them generously now, when they are making growth, and they will double their weight by the holidays. Grasshoppers, of which the North-American world has been full the past season, are now about done with. The turkeys and chickens have had a good time with them, and grasshopper bone and muscle have been turned into those of the poultry with decided advantage to them, and saving to the grain bins. If there be no hurry to eat the fowls, or take them to market, *boiled* potatoes, beets and carrots, may be given to them with any sort of grain meal you happen to have, or can make—the mere bran of any grain, is good for nothing, only scouring them. This gives them growth, but not so much fat as if the grain, or meal be given them mostly.

We do not believe in confining poultry at this season of the year. When Winter sets in, and heavy storms come on, it will do, provided they be kept clean, and have plenty of good air, and wholesome food. If they have the habit of roosting on trees—which they oftentimes get in warm weather, and which is very wholesome for them—they should now come under shelter. It does no

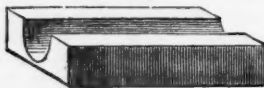
good, but positive injury for a turkey, or chicken to get wet in a cold rain, and they should not be exposed to it. In addition to generous feeding now promoting their growth, it shoots out their second growth of feathers to maturity—for no, old bird is good to eat while moulting, or a young one palatable while pushing out its second growth of feathers, which all young ones do in the Fall of the year. The young cock turkeys gobble and strut, and the pullets pipe plaintively, and walk by themselves with their mothers. The chicken cocks get their full plumage, crow lustily, and show their virility, while the pullets sing away their cheerful notes with the old hens, and take a turn at an occasional cackle.

The geese and ducks, if you have not picked them to death, through the Summer, are now in full feather, plump, noisy and quarrelsome. Give them *boiled* vegetables of any kind you have to spare, and some meal mixed with it. Occasionally a little grain, and with their accustomed water exercise, they will go on rejoicing. Keep the dirty, waddling ducks out of filth, if possible—they are filthy things, if they can get at filthy food—for it is sure to make filthy flesh. A clean fed duck is delicious food—otherwise it is little better than carrion. A goose is usually a clean feeder, and no flesh is better, or more nutritious than a fat gosling. "Roast-geese and apple-sauce," is a gourmand's dish, the world over; but it must be clean fed goose and a good variety of apples to make them of, or they are worthless.

### Hollow Brick for Draining.

To the Editor of the American Agriculturist:

This past exceedingly wet Spring, has led me to ask your advice about constructing underdrains, with brick, made with one side hollow, like the inclosed drawing. We have no stones here, and



can not get tiles at any price, and I have, for some time past, thought of constructing drains with bricks, by cutting the ditch just the size of the bricks, then laying a tier of bricks, hollow side up in the bottom of the ditch, and covering with the bricks, hollow side down, taking care to break joints; then fill in with straw on the bricks, say a foot, and put back the earth on top of all. If this plan will not do, we must surface drain; what you think of the plan? It is simple, and may be of some account, if not too expensive.

Can bricks be made sufficiently durable to wall cellars under kitchen and barn. If so a lesson on making and burning the same will be of service to one reader at least.

D. J. BANTA.

Dubois County, Indiana.

REMARK.—The bricks made and placed as described by Mr. Banta, form what is really a tile-drain, and if bricks of this form can be obtained at a price which can be afforded, they will answer the purpose very well. The only doubt with us is in regard to the expense. Calling these bricks 8 inches in length, three will be required to the foot, if laid double, or say fifty to the rod. At \$5 per 1000 for such bricks, which is perhaps as low as they would average, the cost would be 25 cts. per rod. The round drain-tiles, 14 inches long, are sold at \$8 to \$12 per 1000. Taking the highest price, \$12 per 1000, the cost is 15 cents per rod for the tiles. Still, where the regular drain-tile, can not be yet obtained, it will doubtless pay to use the hollow brick on a great number of soils. There is no danger that the water will not find

its way into them. The covering of straw is not needed; it is if anything objectionable as more likely to clog them. Lay them down firmly on a smooth bottom, and fill in the earth, the more gravelly portion first, if there be any difference in the soil in this respect. Small stones, if at hand, make a good first layer over the bricks; but this is not essential. The water will find any open passage way, even if surrounded with earth. Bricks are very often used for cellar walls, and with entire success we believe. The harder they are burned the better for such purposes. We can not here enter into the details of brick-making—Ed.

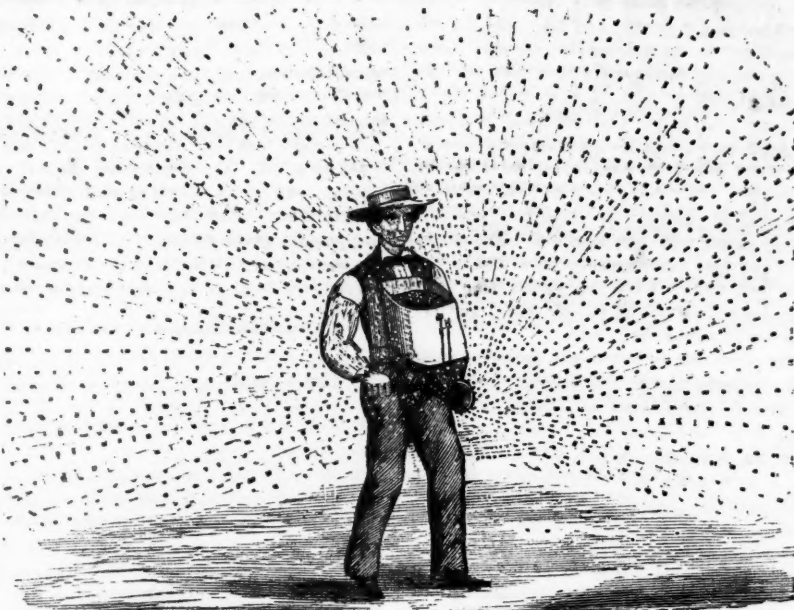
For the American Agriculturist.

### The Commercial Value of Muck.

It is but a few years, since farmers have conceded that this article was worth using at all. Swamps, with their inexhaustible supplies of peat and muck, were looked upon as wastes. Some of them would grow poor bog hay and weeds, and others, brush, maple, and other swamp wood. Beyond these products, they yielded nothing valuable to the farm. A change has so far been wrought in public sentiment, that perhaps one half of the tillers of the soil would concede, that muck will pay for carting, and one in four actually uses it. In the large circle of our acquaintance, in a district where fairs and agricultural papers abound, though swamp muck is by no means scarce, yet not more than one in four ever carts a load of muck into his barn yard. It is surprising to see how long men will admit the value of an improvement, before they will adopt it, even if it costs nothing but their own labor.

Of those who use muck, few have any definite conception of its value as a fertilizer. The idea which has been made most prominent in our agricultural journals is its quality as an absorbent of the liquids and gases of stable manure. Attention has not been so much directed to the fertilizing qualities of the muck itself. Professor Johnson, the chemist of the Connecticut State Agricultural Society, has been investigating this matter, the past year, and has brought out very valuable results. He has found and demonstrated, that the muck beds of that State are mines of incalculable value. He made analyses of sixteen peats, from different localities, and found some of them to contain from three, to three and a-half per cent of potential ammonia, in their air-dry state. It is estimated by the same authority, that average samples of Peruvian guano contain sixteen per cent of ammonia, and that three quarters of its value is found in the ammonia. If a ton of guano is worth 60 dollars, the ammonia in it, upon this basis of calculation, would be worth forty-five dollars. Admitting muck to contain one fifth as much potential ammonia, five tons of it will yield, in time, the same amount of this valuable ingredient as a ton of guano. It would be worth nine dollars, were it as easily handled, and if it would yield its ammonia to the growing crops as quickly as the guano. Its bulk, and the fact that its ammonia is chiefly potential, are important draw backs to its value. But all farmers have the means at hand of putting peat into active fermentation, and thus of availing themselves at once of its riches. If mixed with stable manure, it is soon decomposed, and fitted for plant food. It has been stated by Lord Meadowbank, Mr. Dickson, and other English agriculturists, of high reputation, that one load of dung, by judicious mixture with peat and other matters, will make six loads of manure possessing equal fertilizing power, with the same quantity of stable manure. If by "the other matters" in their experi-





#### A Broad-cast Sower.

ments, are meant an abundance of soda, or potash, the statement may be partly true, for either of these articles or even common wood ashes will convert peat into a valuable manure. But with stable manure alone, we think this proportion is quite too large for the best results. Mr. Phinney, of Lexington, Mass., an excellent authority in this matter, was accustomed to mix two loads of peat with one of stable manure. The permanent effects of this compost he regarded as superior to the same bulk of green stable manure. This accords with our own practice for the past seven years. We have found, that yard manure carted out any time during the Fall and Winter, and mixed with twice its bulk of peat or muck, makes a compost about as efficient, as if it were all yard manure. The compost should lie in a heap two or three months, before it is spread and plowed in.

For all practical purposes, it will be seen, then, that peat, conveniently situated on a farm, is worth almost as much as stable manure. If a man has stable manure and has not peat, it will be economy for him to purchase the latter, if he can have it delivered upon the field where he wishes to use it, at a considerable less price than that of stable manure. If peat can be had for a dollar, when manure costs two dollars a cord, he will make a profit on every cord he buys until his land is well fertilized. As to what price one should sell peat for, no rule can be given. It is often for the owner's interest, to sell an article at half its real value. In a neighborhood where peat is not valued, a friend sells it upon the banks of the ditch at a dollar a cord, to induce cultivators to experiment with it. This is done upon the same principle, that a merchant often sells a new article, in which he has confidence, at less than cost, in order to bring it into notice. The demand for peat is constantly increasing at this price, and we have not a doubt that there will be a large demand for it at double the price, in the course of a few years. A farmer with a peat or muck swamp, beyond the wants of his own farm, had better give it away for a year or two, than to have it lie waste. He can at least have his ditches dug for the muck thrown out of them, and benefit his own land, while he helps his neighbor. We are confident that this article will bear examination better than most of the fertilizers offered in the market; and in any region, where there is a sale for manure, it will command a remunerative price, as soon as its value is known. \*

We introduce, herewith, an illustration of "Ca-hoon's Seed Sower," our object being rather to show the implement than to specially commend it at this time, as we have not tested it sufficiently to recommend or condemn it. It consists of a bag for the grain suspended by a strap over the neck, with the sowing apparatus at the lower front side. This is not unlike the spreading part of a tin funnel, in the front of which are placed cross-pieces or wings for throwing the grain outward. The grain is let into the smaller end of the conical cylinder which is kept in rapid motion by turning the crank to which is attached a multiplying wheel. The flow of the grain is regulated by a gate or valve which may be opened more or less to regulate the amount to be sown. We tried an implement with a small quantity of grain which it appeared to distribute pretty evenly. It appears to us, however, that too much depends upon a uniform motion of the crank and a regular gait of the person using it to allow of very great evenness in the distribution of the seed. A very slight increase of the motion of the crank would throw the grain beyond due bounds on either side of the operator. All this, however, is founded upon an examination of the implement itself, and a limited experiment. Experience will test the question of its utility.

#### Keeping Sweet Potatoes.

Enoch Engle, of Beaver Co., Pa., sends the following which he thinks will benefit many who now lose a large proportion of their sweet potatoes by rotting: "Dig early, and pack in boxes with air holes, but not large enough to admit mice. They may be packed with dry earth, although it is not necessary that anything be put with them in the box. Nail covers over them, and place in a dry, coal bank. A rotten potato will seldom be found even in Spring." We will add that potatoes intended for seed should be dug very carefully and as many of the fibrous roots left adhering to the tubers as possible. They may then be buried in a coal bank or in dry sand out of the reach of frost. We would also recommend hemlock boxes to pack in as less liable to be eaten into by mice.—T.]

A faithful friend is a strong defense.

#### Mad Itch in Cattle.

We have several communications on this topic, from two of which we give extracts. Mr. Conway, Jefferson Co., Ind., referring to the case detailed on page 109, April No., thinks the symptoms indicate that "the disease resulted from acute inflammation, more commonly known among farmers as 'a stoppage,' which is produced by allowing cattle to eat any indigestible, irritating substance, such as frosted turnips, dead leaves, fox grass, and that baneful substance, the chewed wads which hogs leave after feeding upon green-corn stalks, as was the case with Mr. English's cattle referred to. The wads lodge in the stomach, produce inflammation, and the brain is acted upon inducing a species of madness. The rubbing is the natural effort of the animal to remove the irritating cause." He recommends, first, to use prevention; but if the disease be contracted through carelessness, to "administer in the early stages, mucilaginous drinks, in conjunction with anti-spasmodic, relaxing and tonic medicines, with proper attention to diet." More specific directions as to the kind and quantity of medicines, and of diet would have been desirable.

Mr. Hartzell, of Hancock Co., Ill., on the contrary, says that the disease can not be caused by feeding with hogs, because many of the best beef cattle have been attacked, though never having been with hogs at all. The irritating cause may have been the same, however, viz., an indigestible mass clogged in the stomach. He recommends "a tablespoonful of spirits of turpentine. If this does not give relief in 15 minutes double the dose, and go on doubling the dose every 15 minutes until a cure is effected." The first part of this recommendation may be taken, for spirits of turpentine is often beneficial in similar cases, but how long could one go on "doubling the dose" without producing certain death!

#### Liniment for Cattle, etc.

J. W. De Le Ree, of Queens Co., L. I., sends the following as the best liniment for man or beast. This, he says, is usually sold under the name of "horse oil." Mix thoroughly in an iron vessel, 1 pt. linseed oil with one pt. spirits of turpentine, and add, slowly, 1½ oz. sulphuric acid. When cold, put in a jug or bottle, and cork tight. Be careful not to spill any upon the clothes in using. [We can not say as to the value of this. At first sight the ingredients appear *incompatible*, but we may be mistaken. It would be likely to take off the hair from a horse we think.—Ed.]

ONE MODE OF MAKING SHINING BLACK INK.—E. Pierson of Crystal Lake contributes the following:—"Beat up well together, in an iron mortar, the following ingredients, in a dry state: 4 ounces of the best blue Gall Nuts, 2 ounces of Copperas, 1 ounce of clear Gum Arabic; add 1½ pints of clear rain water. Put all in a stone or glass bottle, and shake it three or four times a day for ten days; at the end of that time it will be fit for use; keep it from freezing. Ink made according to the above I know to be good, by some fifteen years' experience."

Sands form the mountain; moments make the year.

So live with men as if God saw you.

Sin and sorrow are inseparable.

Short reckonings make long friends.

Sorrow's best antidote is employment.

### Thrashing Buckwheat

As this is the month in which buckwheat is usually gathered and thrashed, we have a word or two to say on the latter branch of this labor.

It is a long-time custom with some farmers to thrash their buckwheat in the field where it is grown. The reasons for it, as they say, are, that it is "handier than to cart it to the barn; it shells out less, and therefore wastes less; and the work is so quickly done that it is altogether better—*provided the weather is good*. We will not stop to enumerate the mishaps which this proviso is occasionally subjected to in long storms, by which the entire crop is damaged, or lost, but confine the objection to a single item, or two. In the first place, if the ground is hard enough to make a thrashing floor without carrying boards, or plank for the purpose, and barricading to keep the grain from flying out by the action of the flails upon it, the grain gets full of grit and dirt, from which it is almost impossible for the fanning mill to clean it. And this, with the extra labor laid out upon it, with loss of straw, costs quite as much as to haul the cut grain to the barn and then do the job up tidily, saving the straw, and getting a good yield of clean seed.

In the second place, if you have a barn, the harvested crop, when sufficiently dry, can be hauled in, and there lay for bad out-of-door weather, in which you may thrash it without prejudice to other work which must have fair weather. We prefer a thrashing machine for buckwheat, to the flail, provided the straw is not so long, or stout as to clog it. The grain is much cleaner, and for flouring purposes altogether better, as a good deal of the grain is partially hulled by the teeth of the thrasher. Besides this, it is thrashed perfectly clean, and none is left in the straw. After thrashing, let the grain be thinly spread over a floor, till dry. It will yield double the flour, and that of a better quality than when at all moist, besides occasionally getting musty. Save all the straw. It is the best of cattle bedding, besides a make-shift fodder.

### Newly Seeded Meadows and Pastures.

Let the season be as it may, there will usually be some spots in newly seeded grass grounds where the Spring or Autumn seeding for some reason has not yet taken well, and they consequently are bare. The month of October, when the September rains revive the withered and feeble growing grass that has suffered in the Summer drouth after the Spring sowing, will show such places where the seed has failed; and now is the time to re-seed them, particularly with timothy, or red top.

One method is this: Examine the field closely by walking carefully over it with a bag of seed thrown over the shoulder, taking along a boy with a bundle of small sharpened sticks. Wherever a bare spot is found, strew a sufficient quantity of seed, and let the boy drive a stick five or six inches into the ground so that the next Spring's thawing of the Winter frost will not throw it out. The seed will come up this Fall and make growth enough to hold in the ground for the Winter. When the snow goes off in the Spring, as early as possible, go over the land again with a bag of clover seed—if you wish the clover added to the timothy, or red top—and sow that, letting the boy follow and pull up the sticks as he goes. The opening and shutting of the surface of the land by the Spring frosts, will cover the clover seed, and when the growing season arrives, a fine young

growth of the grasses will appear, and the future meadow, or pasture be uniformly covered with the young crops of grass. The young growth will probably give but little crop the first season, but will be sure for the year following.

It is quite too common a thing for farmers to turn over their newly seeded fields for another crop of small grains, and a re-seeding of grass, because the young grass has apparently failed, when it is only feeble, and has made little growth by reason of drouth, or otherwise; when, with a little patience, and coaxing, the coming mid-summer would show a beautiful sod, and a late harvest of excellent hay.

### Fall Pasture—October Butter.

We don't like to tell too many secrets; but when we say that October butter, *rightly made*, is the very best for Winter use of the whole season, we know what we are talking about. We say "rightly made." And that is not simply in setting the milk, skimming off the cream, churning and working it, and then packing it down, but depends, also, on *keeping the cow* properly while yielding her milk for the purpose. Some have a notion that mowing grounds should never be Fall pastured. Such may be, or may not be. We assume, however, that after the hay is carried off, and the meadow has lain open to the after showers of the season, provided it has a thick, close bottom, and not been top-dressed since haying, and the grass has again got a good stocky growth, none so good use can be made of that grass, or the ground it grows on, as to feed it off with some sort of farm stock, which it will be ready to have done, if at all, by the first of October. Then, if you have a lot of butter dairy cows, turn them in. Their milk is then richer in cream than earlier in the season, although the quantity of milk is less. The grass is fresh, clean, solid and rich. Turn them in after the frost is off the grass in the morning, and not before. If it is late in the morning before the frost melts or evaporates, give the cows a snip of hay in the stables or sheds before they go out, and keep them in all night, with a bite of hay before them. Don't leave them in the field, for they will not eat in a frosty night, and their milk will secrete less in the chilly air than when under shelter. Then your cows are in capital health and condition; their secretions of milk uniform, and the quality of the best; and such milk *must* make good butter, if properly treated afterwards.

So into November, and through it, you make abundance of butter. As the season advances give them pumpkins, good cured corn-stalks, or anything nutritious and milk-yielding. When December comes, dry them off, if they calved early in the Spring. A good dairy cow should go dry about three months of the year, for she will bring you a better calf, and give more and better milk, on the average, for not being over-worked.

### "Hungarian Grass."

To the Editor of the American Agriculturist:

I would like to hear from the correspondents of the *Agriculturist* the results of their sowing this season; the quantity raised per acre; its value, compared with millet and other forage crops. I raised a small quantity by the side of millet, and found it a distinct variety, and more even, and of heavier growth. Its comparative value for stock, as well as absolute quantity, as compared

with other grasses, clover, Indian corn, &c., will greatly oblige, not only me, but

MANY READERS.

Westchester Co., Sep. 10, 1858.

### What makes Young Forest Trees Grow?

We have tried, in several previous articles on the subject of the growth of forest trees, both in standing woods and ornamental parks, to show the necessity of proper and timely training, thinning, and pruning of the young trees which are intended to stock them; and the subject will bear, in its profits and pleasures, a frequent reference in our columns.

Planted at a distance apart at which the trees should stand when fully grown, in grass grounds, they require a deal of spade, or fork cultivation for many years to promote their growth, which is expensive, and troublesome, for the growing grass binds their roots closely, admitting neither sufficient air nor moisture, while the crop draws from them the limited amount of moisture received from the falling rains, to their great disadvantage. Any one who will observe the strong and vigorous growth of young trees—with no thick standing old trees to overshadow them—will see, at once, how rapidly they push forward beyond those which stand out singly, and alone, until they have arrived at a height to make shade enough to protect their own roots from the growing grass beneath. The secret of this lies in the shadow made by the thickly standing young trees, suffering nothing else to grow but themselves; and so long as not smothered by their own crowding, and over-growth, they push onwards to early and vigorous maturity. So with widely planted shade trees; when once their trunks attain a size of six or eight inches in diameter at the ground, they shoot forward with increased vigor, and in good soil, with fair usage, rapidly extend their shadows to a broad circumference.

It is thus that thickly planted trees, either in single rows, or in compact masses, for lawn, or park purposes, have a decided advantage in getting a quick growth, and making a dense shade, over those planted, only at the distances apart which they may be required at an advanced age. The way, therefore, to best succeed in obtaining the most shade at the earliest possible time, unless the planter prefers the expensive method of digging, and mulching them at the root, is to have a surplus number of trees at planting, and set them close together so as to cover the ground, and keep it *soft*, as soon as possible. There are many cheap and rapidly growing varieties which may be used for this purpose, as the willows, poplars, abeles, &c., which may be planted around the maples, elms, lindens, and others, thus protecting them for a few years, and then be cut away, or otherwise removed when the outspreading roots and branches become inconvenient to those which are to remain. These we say, are cheap, because they will grow from the slip, as well as the root, and need little care, if not injured by cattle. Or, cheap shrubbery may be substituted equally to the advantage of the young shade trees. For *street* planting we do not name them, as they would be subject to all sorts of depredation, and the protection they would require costs quite as much as the extra cultivation needed by the tree without them.

Of course, this thick planting contemplates future removal of the surplus, and requires a greater outlay and labor at first; but when an early effect in shade, or protection by the trees is the object, the extra cost in the beginning is cheaper than the extra cultivation in the end. The superfluous trees, as they are removed by digging out

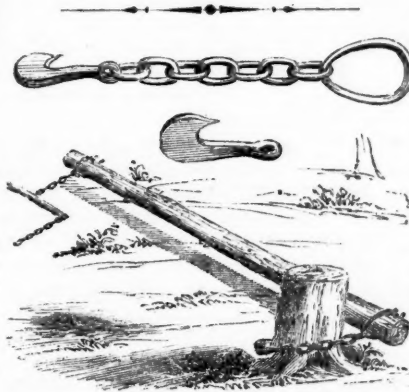


may be sold to those who prefer to plant singly, or, if not fit for such purpose, may be cut closely at the root, and used for fuel, or other purposes, while the trees which are to remain still go on expanding, and throwing out their thrifty roots and branches, giving protection to themselves for the future. For lawn, and park plantations, which are chiefly made in clumps, and avenues, the difference of this *thicket* process will at once be found advantageous in the increased rapidity of their growth, besides giving the proprietor an opportunity to rectify any error he may have made in calculating the number and proportion of his trees which may be demanded at a future day. We believe that our American taste is growing in favor of denser wood about our pleasure grounds than formerly; that wood should be wood, and open grounds free from trees at all—grassy, and ventilated. A drive through continuous woods soon becomes monotonous, and tame, while alternating through shade and sun is ever agreeable. A thousand charming effects are given by varied modes of plantation, as in groups, thickets, and occasional single trees of stately dimensions when at maturity, which are entirely wanting in simple avenues, or in a scattered, formal occupation of the ground. A glance, or study of a well situated old farm, long used in pasture, meadow, and woodlands, will, in some of its fields where trees and open glades have been left only to chance to regulate, or supply them with shade, frequently furnish a more agreeable sight to the eye of taste than the most elaborate painstaking in plantations; and the man of true discrimination will often take a jagged, out of the way piece of territory, more or less extended, and by simply cutting out the underbrush, and cleaning away superfluous trees, leaving the open glades as they were, get up a finer park, or lawn in a year or two than the most elaborate cultivation at an enormous cost would produce in half a life time.

Such selections are not often to be found by those who seek country life from the city out in its immediate neighborhood, we admit; but we name such places to illustrate our idea of the production of fine, quickly growing woods, at a cheap rate. We have several places now in our mind which have grown up into beautifully effective woods, and landscape, some by chance, others by planting, but all under the mutually protecting process of thick growth, and shelter. We know of one place in particular, of several hundred acres, which was rescued some fifteen years ago from the vandal hands of a few squatters who had committed all sorts of depredations upon the original forests, and had got into cultivation several open fields for their crops, leaving the adjoining woods jagged, half cut out, and destroyed. The new proprietor, by cleaning up the rubbish, and taking out the superfluous and worthless trees, giving the young wood, whether in clumps, thickets, or single standards, an opportunity to grow, and laying down the open lands to pasture, has made a wide stretch of ornamental grounds which many of our most costly artificial parks will not compare with.

But few such opportunities, we admit, are to be found by those who seek pleasure grounds, or grounds devoted to both pleasure and profit, which all country places of any pretension should be; and those who design to make such by doing their own planting, should take hints from nature itself and direct their efforts by such example. The best season for lawn and park planting will, in a few weeks, be upon us, and no time should be lost in properly preparing the grounds destined for that purpose. There is more time in the Fall than in the Spring seasons; the choice of trees

can be better made, either in the nursery or the forest, and the work better, and more deliberately done. The trees too, can be smaller for thick planting than when set far apart, they are more easily taken up, with cheaper carriage, less expense in planting, and surer to live; and beyond all these, the nurserymen, if you have them to buy, will sell them for less price—that is, we have always found it so in our own purchases. But, in taking up, and planting thousands of young trees; training, thinning, and guiding up to vigorous sizes thousands of others, and watching all their developments from their feeblest infancy in to well grown maturity and splendor, we feel that our experience in this line has been worth something—to ourselves, at least.



"Everybody's Stump Puller."

The above engraving was inserted on page 140 (May number), but a defect in the stereotyping gave an imperfect representation of the position of the hook upon the stump, and we introduce it again in order to make the needed correction, and also to present a description of the mode of making it, which we have since received from Mr. Joseph F. Merritt, of Spring Valley, Green Co., O., who sent us the original drawing. He calls it "Everybody's," because its simplicity of construction, and its being upatented, enables any one having a blacksmith at hand to get one up. He also says it is not *his* invention, as he got the idea from others, and has seen several in practical use. We will add, also, that several other persons have recently written, endorsing its simplicity and utility. We give Mr. Merritt's description:

The chain and hook should be made of the best Swedish iron, and should contain seven links, or an odd number, in order to have the hook and ring stand at right angles. Swedish Iron being generally square, it is best to get that which is  $1\frac{1}{2}$  inches square, and then when it is hammered round it will be the right size for the links. The ring should be left square, except where it works in the first link; its diameter, the longest way, should be about 12 inches; the shape of the hook is accurately shown in the engraving, with the point turned a little out, so that it will draw into the stump. It must be made very heavy in the turn—say five inches broad. The lever should combine strength with lightness; seasoned sugar maple makes a good one. Let it be 30 feet long, with the ring fitted loosely, so that it will adjust itself when it is strained upon, and your "Stump Puller" is complete. Some may think the chain is too heavy, but considering the power of a 30-foot lever and a good strong yoke of oxen, it is none too heavy. Oxen are the best team to work with it, and they should have plenty of chain, for the chain sometimes slips, and the lever flies against their heels. A crowbar is needed to pry

the hook out, and also to strike it with just as it begins to strain. One man and a boy to drive can pull a great many stumps in a day with this. It is not calculated for green stumps, but those of four or five years' standing it will take out with ease.

#### Tim Bunker on the Clergy and Farming.

MR. EDITOR:—I suppose you and the rest of the folks have wondered some about Sally's marrying a minister. It does look a little queer, at first sight, that a smart handy young woman, that knows all about the duties of the dairy and the kitchen, and takes premiums at the fairs, on bread and butter, should want to settle in a village. It is perhaps just as queer that the smartest preacher in the county should want to marry a farmer's daughter. But wedlock is an unaccountable affair any way you can fix it, and the particular attraction, I suppose, is in most cases as great a mystery to the interested parties, as to people outside.

But this match, it strikes me is not so much "out of sorts" as matches in general. Josiah Slocum, I guess, knows on which side his bread is buttered. It strikes my neighbors variously according to their characters. Uncle Jotham Sparrowgrass, dropped in the week after the wedding, and says he:

"What a fool you have made of yourself, marrying your darter off to that Shadtown parson."

"A thousand pities, she was so smart!" chimed in Seth Twiggs, as he knocked the ashes out of his pipe, and looked across the room to Sally's mother, who was busy with the needle.

"Why, what makes you think so?" inquired Mrs. Bunker, lifting the gold bowed spectacles, given her by Josiah on her fiftieth birthday.

"Why," said uncle Jotham, "did you ever know a bookish man that want lazy, and always running into all sorts of nonsense. And the clergy are generally the most moonshiny of all bookish people. There was parson Tyler, of Mill Valley, over on the Island, when I was a boy, that put up a wind mill on top of his corn crib, to turn the grind stone, churn butter, and chop the sassage meat, and do all kinds of things."

"Yes, and it worked mighty well too," said Seth, who by this time had got his pipe charged again.

"And where was the folly of using wind power instead of elbow grease?" I asked.

"It is a fact, the thing worked well, and saved a heap of labor, but it always looked like laziness to see a man set still, while the wind turned his grind stone."

"And the whole neighborhood come in there to grind their axes rainy days, as I remember," said Seth.

"How long since you have been to meetin, Uncle Jotham, that you have got such notions of ministers?" inquired Mrs. Bunker, rather sharply.

Jotham Sparrowgrass, sinner that he is, had not been inside of a meetin house, on Sunday, in twenty years, and it must be confessed was a little more offish toward ministers, than he ever was toward book farming, and that is a pretty strong statement.

"That is the way with you wimmin folks," responded Uncle Jotham, "always twittin a feller upon facts."

"Sally might have done better," said Twiggs, as he tipped back his chair and puffed away. "You see she ought to have been a farmer's wife, she was so knowing about every thing indoors from garret to cellar."

"And she might have done a great deal worse,"

said Mrs. Bunker, who by this time had laid aside the sewing to take the young folks' case in hand. "It don't follow at all, that Sally wont have any use for her training in the milk room and the kitchen, because she has gone to live in a parsonage. A girl that has been brought up to keep every thing straight in the house, as well as to be a lady in the parlor makes a good wife in any calling. I am quite sartain, that her talents wont be buried in a napkin down in Shadtown. For the parsonage has ten acres of land with it, and Josiah is going to keep three cows and a horse, and grow stuff enough on the land to feed them and his family. His people say that he is not afraid of the plow tail, or the hoe handle; that he gets more stuff off of his ten acres, than many of them are able to get from their farms, that he is great on sermons, and just as great on cabbage, and it is difficult to tell whether he is a better farmer or minister; and his wife and the young folks are pleased with each other, and as long as the parties most consarned are suited, I don't see why other folks need to trouble themselves about it."

Mrs. Bunker resumed her spectacles and sewing, after freeing her mind, and Uncle Jotham, found it convenient to leave on important business. Seth apologized handsomely, didn't mean any harm, and after finishing his pipe retired.

You see a great many people have got very narrow views about their neighbors in general, and ministers in particular. They think no man can be more than one thing at a time, because they themselves have never done but one thing, and have not done that very well. If a man is good with a lap stone and an awl, they think he must be a poor hand with a hoe and a scythe. But I have traveled enough in Massachusetts, to know, that some of the best farmers and gardeners in that State are shoemakers, for a good part of the year. They have extra brains enough to plan farm work while they are driving the pegs, and keep two or three hands busy out doors while they have a shop full of hands. I have pretty much made up my mind, that that old saw about "sticking to the last," wants a new interpretation. If a man only sticks to the last, he may as well stick to two or three other things at the same time. The sticking to a thing is a matter of a good deal more importance than having only one thing to stick to. I take it, that brains are given to us in order to be used, and that if a man will only use them, he can do about as much as he wants to.

Folks especially think that a bookish man can not know any thing about practical matters, and that a minister is as likely to ride a horse with his face toward the tail, as any way. I am afraid that such people do not go to meeting as much as they ought to, and that they do not know enough about how ministers live. If there is any class of people that are not in danger of rusting out, that have a plenty to do indoors and out, and know how to do it in the best way, I am sure they'll be found among the clergy, in this State.

And it has always been so in this region, from the first settlement of the country. In the country parishes, they thought they had not done the clean thing by the minister, until they had provided a small farm for him, and made it a part of the settlement. Shrewd men, those first settlers of Connecticut were. They knew that a man with his wits sharpened in college, would beat them all hollow at farming, if they gave them any thing like a fair chance. They put them on small farms, and small salaries, to keep them within bounds, and even then, they generally beat their parishoners, and raised the best crops, and brought up the likeliest families in their parishes.

Only two per cent of their children turn out poorly, and if that don't vindicate their claim to good management, and a fair share of common sense, then I am mistaken.

And I guess they hav'nt degenerated much in the present day. There is no set of men in the State that take any more interest in farming, and raising fruit than the ministers. They take hold of the societies, give addresses, and talk about as much to the point, as any orators we get on such occasions. And this is all orthodox doings out here, and I think they preach, all the better for stirring around among folks, and knowing what they are thinking about. They were *men* before they begun to preach, and I take it, there is no particular sin in their being men afterwards. At any rate they do common mortals a great deal more good, for entering into their labors and sympathies.

Yours to command,

TIMOTHY BUNKER, Esq.

Hookertown, Sept. 4, 1858.

[A little allowance might be made for Squire Bunker's enthusiastic defense of the clergy, since his only daughter, Sally, has just been married to one of them, as detailed in our July issue (not seen by a multitude of our new readers), but with or without this allowance, we think the squire brings out about the truth of the matter.—Ed.]

#### Agricultural Exhibitions should be Something More than mere Shows.

It is a matter of great importance, that our agricultural exhibitions should not be mere galadays, for sight-seeing and gossiping. The holiday uses of the occasion are all well enough, but the managers of these fairs should bear in mind that they have a more sober aim. They will profit our husbandry just as they are made to disseminate the correct principles that underlie our farming interests. There needs to be some reform in our premium lists, that shall reward the *principles* rather than the *facts* of husbandry.

A large crop of corn, one hundred bushels to the acre, or more, is a good sight, and worthy of reporting. But the statement which involves the principles by which such a crop was grown is worth much more to the world. That will teach other farmers how to raise maximum crops of corn, at the least expense. A fat ox is worth going to see, but what we are most anxious to know, is, whether the flesh and fat has been laid upon the bones so as to pay expenses. The men who make a living by fattening cattle, cannot afford to make playthings of them. If our agricultural societies can show that beef can be made for eight cents a pound, when it is selling for nine and ten, farmers have a rational motive for producing beef. The whole details of the process will be read with the liveliest interest, and will be of direct pecuniary value to the community. But if, in the same state of the market, it costs eleven and twelve cents a pound to make fat beef, who is benefited by the exhibition? The premium should be offered and paid to the man who will best illustrate the principles of producing beef economically.

And so, in all departments of the exhibition, the chief attention should be given to the economy of production. We exhibit annually the best products of our farms and orchards, our meadows and pastures. The multitudes gather from the farms and the villages to behold the fine horses and cows, the splendid fruits and vegetables, and the irreproachable butter and cheese. They wonder and admire, and are, doubtless, stimulated to do something better in their husbandry

but without receiving any definite information, as to the best methods of realizing their wishes. They have set before them, in these fairs, good examples of stock raising, fruit-growing, and field cultivation, but they get few of the secrets of that skill which is everywhere visible. To multitudes, these fine fruits and products are as great a mystery as if they were the result of legerdemain. Neither themselves nor their neighbors ever secured such results, and they do not understand the philosophy of a hundred bushels of corn to the acre, or of Duchesse pears weighing a pound and a-half a-piece. The fair does not give to them a single new principle, nor suggest to them a better method of cultivating a single crop.

The time has come, we think, when agricultural societies, while they pay no less attention to *things*, should pay far more attention to *principles*. It should be a leading aim with the managers of these institutions, to instruct the communities in which they are located, in the principles of husbandry.

The addresses, the reports, and the statements of exhibitors, where these are required, need to be more carefully prepared. Too often the address is from a gentleman, eminent only in political life, and as ignorant of farming, or any other industrial pursuit, as he is of Sanscrit. The best occasion in the whole year, with its audience of thousands, and its glowing inspiration, is absolutely thrown away. The reports are often made up by a fourth-rate lawyer, whose chief qualification for the office is, that he has little business of his own to attend to. The statements, if made by practical men, are often defective in essential details, so that they are no guide to inquirers after the *principles* of husbandry.

We call for a reform in the management of societies, so that the whole exhibition shall be a contribution to the science of agriculture. We want to understand the experience and the practical skill that has produced the crops, much more than to see the results of this skill.

#### Trusting to a Single Crop.

There is no crop that does not fail sometimes, though there are a few which are never wholly cut off in any one season. Grass, for example, always yields a partial crop, and a person may, if need be, depend wholly upon this product as a means of subsistence. The same thing, however, can hardly be said of any other staple crop. Innumerable illustrations might be given of the danger of depending upon a single crop. The result in Ireland of relying upon the potato crop is patent. The failure of the wheat crop, in many parts of this country, has involved thousands of farmers in debt, which it will take year's of toil and economy to liquidate. A friend at the West had been so successful in raising peaches that he turned his whole attention to that crop. Last year he realized a large net profit, and looking for still greater results this year, he laid out his plans accordingly, and incurred considerable debts to be paid from the proceeds of his peaches. The result is, that from five or six thousand trees he gathers scarcely two bushels of marketable fruit.

A mixed cultivation is the safest, in the long run. If the potato crop fails, let there be corn, wheat, barley, or other grain to fall back upon. The chances of utter failure are diminished a thousand fold, where there are three or four different crops under culture. A season destructive to one is likely to be just the thing for another.



## Plan of a House.

We give, this month, the ground plan of a house which will be suggestive, at least, to such of our readers as contemplate building. It is none the less interesting to us that it is, with slight modification, the plan of the dwelling of one of our stated distant editorial contributors. He assures us that, after the experience of five years, he is so satisfied with its working, that he would not make any essential alterations in it.

The veranda, in front, is nine feet wide, and, being furnished with settees, and shaded by honeysuckles and the American Ivy, furnishes a pleasant resort throughout almost every day in Summer. The hall is spacious, and opens, through folding-doors, into a parlor on one side, and a library on the other. When these doors are thrown open, the view across the suit of rooms, from one bay-window to the other, is quite agreeable and striking. The wood-work of the parlor is painted white, and the walls are covered with light-colored paper. The hall is oak-grained, and furnished with oaken chairs and table, and staircase. The library is finished in butternut-wood, oiled and varnished. The book-cases, of which there are four, are built into the walls on two opposite sides. The walls are painted a soft pearl grey. The stair-case in the hall, is left open, underneath, allowing a free passage into the dining room and back-hall.

The living room is used also for a dining-room. With piano, sofa, easy chairs, book-case for children, and engravings on the walls, it is made one of the pleasantest apartments in the house. This is the center of the home. The bed-room is provided with two ample closets, numbered 1 and 2, and with a bath-room, number 3. A child's room number 4, also adjoins it. No. 5, is a covered porch for entering the living-room. No. 6, is a "china-closet," on each side of the passage from the living-room to the kitchen, which passage is inclosed with two doors to shut out offensive odors and noises from the kitchen. No. 7, is the flight of back chamber stairs, with stairs to the cellar beneath. No. 8, is the pantry and store-room. Behind the kitchen is the wood-house, a part of which is so arranged as to be used for a kitchen in the Summer. Every room in the house is supplied with a fire-place, to be used in the Spring and Fall. In Winter, the house is warmed by a furnace, and is ventilated by the fire-places and by Arnot's chimney-valves in the chimney breast near the ceiling.

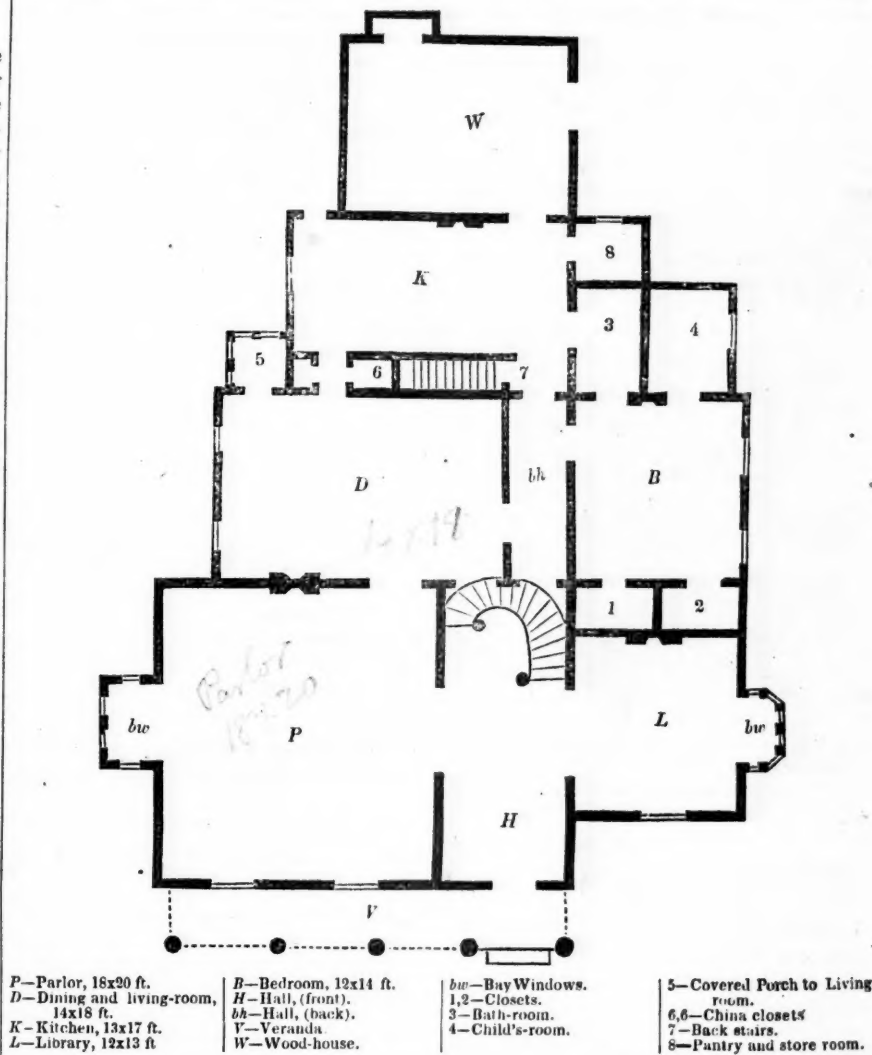
## Fire-Proof Ash and Smoke Houses.

To the Editor of the American Agriculturist:

Your plan of your ash and smoke house on page 233 (August No.), I like in the main; still, I will give a description of my own as one that is fire-proof from deposition of ashes, beyond all contingency. One or two on your plan have been burned, to my knowledge, from the breaking of a string, and the falling of a ham into the fire beneath. The burning fat makes a great flame which sets on fire the roof; and as other strings burn off all the suspended hams drop into the fire, and the entire structure with its meat is soon in vivid conflagration.

My building is of brick, six feet square; the whole bottom McAdamized (covered with small stone), grouted, and two layers of brick laid on and cemented. As the bottom is raised a little, water has no access to the ashes, and consequently they are not leached.

Thickness of wall, one brick; height to the plates 6 feet. After laying two courses of brick



P—Parlor, 18x20 ft.  
D—Dining and living-room,  
14x18 ft.  
K—Kitchen, 13x17 ft.  
L—Library, 12x13 ft.

B—Bedroom, 12x14 ft.  
H—Hall, (front).  
bh—Hall, (back).  
V—Veranda.  
W—Wood-house.

bw—Bay Windows.  
1, 2—Closets.  
3—Bath-room.  
4—Child's room.

5—Covered Porch to Living  
room.  
6, 6—China closets  
7—Back stairs.  
8—Pantry and store room.

I left a space 1½ feet high by 14 inches wide—to take out ashes from—making the door out of heavy boiler iron, with a handle riveted on. This door is without hinges, but is kept in place with a fixture on each side—like an old fashioned door catch, or letter L—which is fastened into the wall during the erection. This door, passing down the outside of the wall, can be taken out and put back readily.

Over this is another door of the same material, ½ feet square—and 4½ feet from the ground—hung by two hinges on the upper end—the hinges being fastened on a bar of iron four inches wide—and on this bar, over the door, the brick are laid for carrying up the wall to the requisite height.

When shut, the door remains in place from its own weight, shutting down neatly on a stone sill. As the ashes are being emptied, this door is thrown up and kept in place by a button fastened to the wall above.

Inside, there is a brick partition 4 feet from the rear end—carried up 4½ feet—thus leaving a space for ashes 4 feet by 6—and 4½ feet high. Lying on top of the partition is a stone 3 inches thick—and extending into the outside walls 2 inches, thus covering the entire surface of the ash house. By dividing a brick lengthwise for one course, and beveling off the edge of the next, the stone, thus fitting into the wall, is not visible from the outside. At the requisite height, plates were put on the wall, leaving out one brick at each end of the plates for the escape of smoke. Rafters were put on, and the

roof shingled the same as any other building. Hooks, on which to hang the meats, were driven into the rafters and inside edge of the plates. So you see I have a fire-proof ash house. For entrance to the smoke house, I made a wooden door (iron would have been better) and when smoking meats, used an old bake kettle in which I made the fire, setting it close to the partition; and having an old cast-iron chimney-back, I set one end on the floor—and the other against the dividing wall—the kettle being under—so that if a ham should fall down, it would not fall into the fire. Meats smoke as well the back side in front, only it takes a little longer. For smoking meats, I use corn cobs and a little green hickory, making two or three fires daily.

Most people crowd the smoking process too fast. Smoke only in moderate weather. If the meat is frozen, the pyroligneous acid will not penetrate, and the labor is worse than lost. G.

Erie Co., Ohio, Sept. 6. 1858.

WE DON'T—If any one knows why a woman should teach or do any other good work, for half what a man would receive for the same service, let him give the world the benefit of his knowledge; but if none can give a good reason for this disparity, then all should unite to remove it as injurious and unjust.

Passion is like an unruly horse, when its driver, Prudence, has become blind.

## Is the Farm a Debtor?

Many who complain of farming as a poor business, and who are longing to sell tape or peddle pills, are unable to tell if the farm is a debtor or a creditor to them. Even though they keep an account of personal expenses, and know how they stand with the world, they keep no account of their farming operations, even in the most general way. They cannot tell whether the farm has paid expenses the last year, or has run them in debt. Much less can they tell what particular crop has been most profitable, or what crop has cost more than its market value.

From what we have seen of the statements of those farmers who have presented their farms for premiums at the fairs, and from what we know of the habits of farmers in this respect, we think not one farmer in ten keeps an account of the expenses and products of his fields, or can tell within a hundred dollars whether his farming pays. Many do not know how to keep such an account, and, indeed, there are some points that are not well settled, even by competent authorities. The doctors disagree as to what amount of manure is taken up by the crops the first year, and how much is to be credited to the increased value of a field by high manuring, and thorough tillage; as to what the value of the growth of young stock may be; as to the increased value of young fruit-trees; of forests; of muck dug; the increased value of land drained, &c.

But whatever rule may be adopted in regard to these points, if the same be followed year after year, it will enable a farmer to get at the proximate value of his farming operations. It is a duty which every cultivator of the soil owes to himself and his calling, to keep an account with his farm, and to determine what are the legitimate profits and losses of his business. If farming does not pay expenses, he either ought to reform his style of husbandry or abandon it, unless he is a very rich man, and can afford to amuse himself with enriching his acres, and getting great crops at the expense of his purse. As a rule, no business ought to be followed that does not pay a profit on the labor, skill and capital embarked in it; it ought to be prosecuted on such principles that it will pay, or be abandoned. We are sick of hearing of this impeachment of the fruitfulness of earth, and insist upon it, that no farmer shall be suffered to malign the soil who does not back up his charges with a regular account of expenses and income. The following from an exchange, is an outline of the kind of account wanted:

The farming for this year (the second) commenced last Fall, in getting out about 200 loads of muck from ditches, swamps, &c., mixing it with about one-fourth its bulk of stable manure, a few barrels of lime, ashes, &c., putting it into large heaps, well topped up for Winter. The new ground was plowed in the Fall, it being part bog swamp (drained), and part upland, most of it had been covered with bushes and briars for years. It was plowed deep, and most of it, in the Spring, was plowed over twice again. About twenty-seven and a-half acres were tilled; twelve of corn, one of sweet corn fed green to hogs, one-half an acre green for feeding cattle, three and a-half of potatoes, one and a-fourth of cabbages and turnips, one-half an acre of carrots, beets and onions, three and one-fourth of rye, five and one-fourth of buckwheat, one-fourth of an acre of white beans. The crops raised were as follows:

512 bush. potatoes, average worth 57 1/2 cents	\$293 90
601 1/2 bush. corn, average worth \$1	601.50
26 bush. white beans, raised in the main among corn, \$1.37 1/2	37.75
180 bush. rutabagas, 30 cents	54.00
68 bush. carrots, 33 cents	22.67
56 bush. round turnips, 20 cents	11.20
83 bush. buckwheat, 75 cents	62.25

10 bush. beets, 33 cents	3.30
7 loads pumpkins, squashes	28.00
Cabbages, beets, onions, cucumbers, green corn, turnips, &c., sold for	68.43
187 lbs. butter, 23 cents	43.01
61 1/2 dozen eggs, 20 cents	12.30
41 1/2 lbs. chickens, 12 1/2 cents	5.16
Increased value of 15 acres of land tilled, at least \$15 per acre	225.00
Keeping one yoke of oxen for the year not used in farm work	82.00
Keeping one cow through the Winter, addition to last year	22.50
Green corn, milk and other feed to 13 hogs, not included above	65.00
	\$1,818.01

## EXPENSES.

Labor for the year, Summer and early Fall, \$1 per day; other seasons, 83 cents, they boarding themselves	\$17.21
Seed corn, potatoes, rye, buckwheat, cabbage, &c.	23.55
Stable manure, \$170, one-half allowed benefit received	85.00
Ashes, \$105 1/2, one-third allowed benefit received	35.00
Guanos	73.25
Plaster	14.99
Interest on assessment of farm, \$3,600 (6 per cent.)	216.00
Expenses, tools, &c.	45.00
Interest on stock, taxes, &c.	29.00
	\$1,239.10
Difference, net profits	\$598.91

This is a much clearer account than we usually see in such statements, because it happens to be made by a gentleman who unites merchandize with his farming, and is accustomed to keep accounts; but even this contains an important omission.

Some would criticise the item of \$225 for the increased value of the land under cultivation. But from personal inspection of the premises before and after the crops, we have no doubt it is within bounds. To clear an acre of land of scrub oaks, and to plow into it fifty loads of compost, will add more than fifteen dollars to its value, if it lie near a good market, as the land in question does. But here there is no estimate of the value of the manure made upon the premises during the year, which is an item of profit as legitimate as the corn or the potatoes. If one hundred and seventy loads of stable manure were made, it is worth just as much for the next year's operations as the same amount purchased.

This single item in this case would add about twenty per cent. to the profits of the year. One is struck here with the large amount paid out for labor, and with the proportion it bears to the whole expense, and with the fair profits of the farming. We trust that our readers, if any such there are, who mistrust that farming does not pay, will just sit down and make out their account for the past year, and strike the balance. It may be found that the farm pays very well, in some instances, where the farmer does not. A farmer may be reckless, may speculate, may dissipate, may neglect his business. It is manifestly unjust to charge his sins to the farm. We are concerned for the honor of the soil, and claim that no man should bring against it loose accusations. Good farming, we believe, always pays, and is a credit, both to the character and purse of the cultivator.

## Lime on Seed Potatoes.

To the Editor of the American Agriculturist:

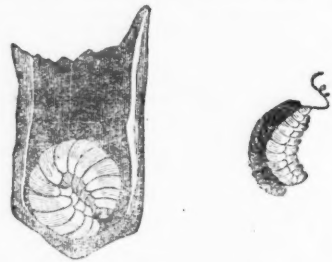
Having lost most of my potatoes by rot for the last three years, I applied lime this season, and up to this time when they are mostly ripe, they have not shown any evidence of rot. I applied lime on the potato after it was dropped in the hill, and on the vines at two different hoeings. I believe lime the best and almost only preventive for rot. To know how to apply it is of vast importance, considering the large annual value of this crop. I trust your correspondents who have tried experiments with lime on their potatoes, will give through your valuable journal full particulars of the mode and time of application, quan-

tity, kind of lime, and condition when applied, and every other particular essential to its proper use. Some have said, cut the potatoes and roll the pieces immediately, while the cut surface is still moist, in quick lime. Is this necessary and safe? I hope to see this matter fully explained in your columns. LONG ISLAND FARMER.

Sept. 4, 1858.

## Bees—Old Hives and Comb—Do the Bees Become Dwarfed, etc.

We have already stated some facts concerning the development of the bee, from the egg to maturity. The tiny egg that is laid by the queen, when hatched, gives birth, not to a bee, but to a worm, which grows rapidly for several days, and then is covered up in its cell, to undergo, in darkness and repose, an amazing change, as the result of which it becomes a perfect winged insect. A casual glance at a sheet of brood comb would lead one to suppose that the worms were perfectly motionless, as they lie coiled up at the bottom of the cell. A careful observer, however, will not fail to detect their motion, which is especially noticeable when for any reason the cell has been left uncapped a longer time than usual. The covering of the cells is the work of the bees, who have already provided the helpless worm with a sufficient supply of food. After the time has come for sealing up the cell, the worm begins to



spin its cocoon, moving its head (!) back and forth, while its thread, like that of a spider or a silkworm, is paid out and attached nicely to the inner walls of the cells. After weaving the cocoon, the worm, turning its head toward the opening of the cell, quietly awaits its transformation into a perfect bee, which finally works its way out from the cell about eighteen days from the hatching of the egg. The drones are a few days longer coming to maturity. The queen bee, on the other hand, is perfected in a shorter time.

These cocoons are never removed from the comb by the bees. The queen, on finding a cell vacant, proceeds to lay an egg within the cocoon, and the worm that is hatched from it weaves its cocoon within the other; and so on, generation after generation. Any one can easily satisfy himself of this fact, by taking a piece of old brood comb and carefully tearing it to pieces; or by melting it before the fire, when the wax will melt away, leaving each nest of cocoons separable from the rest. Then, with care, the different cocoons may be taken apart, like sheets of paper from a quire, though their thickness is much less than common paper. The texture resembles paper, and so far as we can see, is not capable of being unwound.

It is natural to suppose that the cell may become too small, as one cocoon after another has been left in it, and that the bees may become dwarfed. We do not know of any observations to show exactly where this point is reached. The "Cottage Bee Keeper" (page 93) says, "renovation of comb should take place not less often than



once in every four or five years." On the other hand, a correspondent in our August number, page 237, speaks of bees which had undisturbed possession of a hive for twenty-two years, after which period, the bees seemed to be "one-third smaller in size than bees in young stocks adjoining." And Mr. Quinby, commenting on this statement, page 269, says, "I have known combs half that age to be used for brood, and the bees bred in them could not be distinguished from those reared in new combs!" Mr. Langstroth, in his work, page 312, also says, in reply to the suggestion that combs may be so old as to produce dwarfs: "When I find such a colony, I shall think it worth while to give specific directions as to how it should be managed. The truth is, that of all the many mistakes and impositions which have disgusted multitudes with the very sound of 'patent hive,' none has been more fatal than the notion, that an old colony of bees could not be expected to prosper. Thousands of the very best stocks have been wantonly sacrificed to this chimera; and so long as bee-keepers, instead of studying the habits of the bee, prefer to listen to the interested statements of ignorant, or enthusiastic, or fraudulent persons, thousands more will suffer the same fate. \* \* \* What old bee-keeper has not had abundant proof that stocks eight or ten years old, or even older, are often among the very best in his whole Apiary, always healthy, and swarming with almost unfailing regularity! I have seen such hives, which for more than fifteen years have scarcely failed, a single season, to throw a powerful swarm."

It also appears from Mr. L.'s experience, page 42, that drones reared in worker cells where they had not space for full development, "were dwarfed in size, although the bees, in order to give them more room, had pieced out the cells so as to make them larger than usual; size excepted, they appeared as perfect as any other drones."

What then is established by these facts? Not that a piece of comb may be incessantly used for brood, for fifteen or twenty years; but that a large hive, well supplied with worker comb, need not be pruned of its comb to prevent the dwarfing of the bees, except at very long intervals of time. One may safely wait until his bees have actually become reduced in size; and even then it would be a question whether they would prove less efficient and serviceable. If such degeneracy occurs, it may be presumed also that the queen does not participate in it. This is the great practical lesson to be learned. We have much more to fear from the abundance of drone cells, and of thick combs fitted only for storing honey, than from cells so much contracted as to be unsuited for brood.

It is well known that brood cells are used indiscriminately for brood and honey. As the Winter's supply of food is consumed, cells are made vacant for the eggs from which the hive is to be re-peopled in the Spring. So that the rate at which cells become filled up by cocoons must be much slower than if a generation of bees was raised every month of the year. And then in these old hives it may be true that some of the old comb ceases to be used for brood. If a hive is twenty years old, it is not certain that the combs used for brood have been constantly devoted to that purpose.

We have before us a piece of comb taken recently from an old hive, whose age we could not ascertain. It contains, chiefly, regular drone cells. On one side, these seem to have been cut away, so as to be too shallow for use; on the other they are apparently of unusual depth; but this is due to the accumulation of cocoons, the thickness of which is so great that the bot-

oms of the cells are more than half an inch from where they were at first, in other words the cells have been gradually filling up with cocoons, and have been lengthened out about half an inch in the other direction, in order to give them sufficient depth for the brood. We succeeded in separating twenty cocoons from one cell, which seemed to be an average specimen; and between some of these we found deposits of thick black matter, which may possibly have been bee-bread; though we are in doubt about it. One such layer was nearly a tenth of an inch thick. The diameter of the cells seems to be but little diminished; and their appearance would not lead one to expect a dwarfing of the bees. Half a dozen thimbles fitted into one another will show how it is possible for the cocoons to be multiplied without diminishing the capacity of the cell. We presume that while the cells of one comb have thus been extended, those of the comb directly opposite must have been cut down to make the passage way sufficiently wide. This piece of comb, taken from a hive in July, after the forcing of one swarm and the subsequent expulsion of the residue, contained neither brood nor honey when it came into our possession, but it may have been occupied by brood this very year.

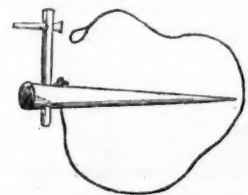
#### King Philip Corn in Michigan.

Peter Fournie, of Saginaw Co., Mich., writes under date of August 21: I have been here eight years "milling it," but the present year I have worked both a farm and a mill; and though this is my first farming in 13 years, I believe I shall hereafter follow this occupation. [A good decision.—Ed.] Hearing much about the King Philip corn, I decided to try it, but could not get seed before June 22. Two acres were planted from that to the 25th. We had green corn August 18, less than two months after planting! My corn is now better than any of the other kinds around me, though mine was planted two weeks later. I am satisfied that the King Philip variety is the kind for this section of the country, as the growing season is very short. Some think this county (latitude 43½°) is too cold for corn, but I say, do the work well and adopt the right variety and it will pay.

REMARK.—Our correspondent does not state whether his soil and the manuring were like that of his neighbors. Superior culture in these respects, may have made considerable difference in favor of his plot. It is generally desirable to have these particulars stated. We have repeatedly remarked that for colder sections of the country with "short" seasons between Spring and Autumnal frosts, the King Philip is one of the best varieties if not the best—owing to its early maturity. It has a much smaller stalk than other kinds, and should be planted nearer to get a large product. The ears are of pretty good size, and the cob being small the amount of shelled corn is large.—Ed.

LAND-SIDE CUTTER ON PLOWS.—OBJECTIONS.... "C." of Sussex Co., N. J., raises the following objections to this implement, described and illustrated on page 237.—1st. When a narrow furrow chances to be cut, the plow would shove off into the furrow, and it would require some force and skill to get it back again. 2nd. In stony ground the plow would be constantly shoved out by stones against the beveled cutter. 3d. In stony (or rooty) ground, when the plow must be frequently lifted over or turned aside, the cutter on the left side would prevent a free management of the plow.... [These are manifest objections, es-

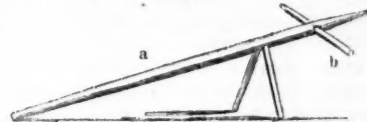
pecially the last two, and we would not advise its application on very stony ground in any case. On clean land it may work well.—Ed.]



Shocking Corn Implements.

We are indebted to Mr. James Hau, of Davenport, Iowa, for the description of a simple (unpatented) implement which strikes us as being very convenient to use in tying corn in shocks, and we have engraved the above sketch. The longest part is a round piece of wood, 4 or 4½ feet in length, 3 inches in diameter at one end, and running to a point at the other. Upon the blunt end, there is a crank, say 2 feet long, fitted with a handle, similar to a common grind-stone crank. A hole is made in the pointed shaft, near the crank, through which one end of a rope or cord 7 or 8 feet long is thrust, and fastened with a knot, and upon the other end of the cord is a small loop. The mode of using this implement, which is quickly and easily made, will be readily understood. The pointed shaft is thrust through the shock; the cord is then thrown around and the loop put upon the projecting end of the crank. Turning the crank will wind up both ends of the rope, and bring the stalks as tightly together as may be desired, when they are tied with a straw band, or with stalks, withes, or twine.

While on this subject we will re-introduce another implement described a year ago. A number of readers who adopted it at once, have expressed themselves highly pleased with it. A Maryland subscriber wrote that "this single little hint was worth five times his subscription." The implement is made as follows:



The round pole *a*, is about ten feet long, and three or four inches in diameter, according to the weight and strength of the wood. It is supported by two legs which are simply round sticks let into augur holes. The larger end of the pole is sharpened out to a point. About 1½ feet from the point is an augur hole through which is thrust loosely a stick, *b*, say 4 feet long. When set down, as in the engraving, the corn is set upright around the crossing of the two pieces, and bound. The cross-piece, *b*, is first taken out, and then *a*, is withdrawn. The whole implement is light enough to be carried around by hand. With only an ax and augur any one can cut the sticks from the woods and complete the making in half an hour.

LOVING vs. LIKING.—The distinction between liking and loving was well made by a little girl, six years old. She was eating something at breakfast which she seemed to relish very much. "Do you love it?" asked her aunt. "No," replied the child, "with a look of disgust. "I like it. If I loved it, I should kiss it."

The following contains the alphabet:—John P. Brady, gave me a black walnut box of quite a small size.

## Breeds of Swine.

For the purpose of giving our readers a clear idea of the breeds of swine, and of the difference in their appearance, we present engravings of a number of them together. The original wild boar speaks for himself. Killed at the proper season, and when not too old, and where nutritious, wild roots and mast abound, the hams and side pieces of the wild hog are highly relished. In ancient times this was the principal animal food of the inhabitants of European forests.

Land-pike and Alligator may be called the *disimproved* or Ishmaelite sorts, which abound in roadside ditches and along the fence—often the wrong side of it—to the great annoyance and injury of the good farmer and his crops. These are generally bred and owned by people as Ishmaelish as the animals themselves.

The cut of the Chinese is a good representation of those usually imported into this country. The objection to them is, they are too small, have too much belly, and are sway-backed. Their merits are, they mature early, are very prolific, and keep and fatten easily. They also make an excellent cross on the common lean breeds of swine—the progeny usually possessing the merits without any of the defects of either parent.

The Suffolks are very fine in all their points; of medium size, mature early, fatten easily, and make pork of the best quality. Their color is pure white, and they have little hair and no bristles. This breed is supposed to be formed by a cross of the Chinese white boar on the common white swine of Suffolk County, England, and then further improved by careful selections, and breeding these together.

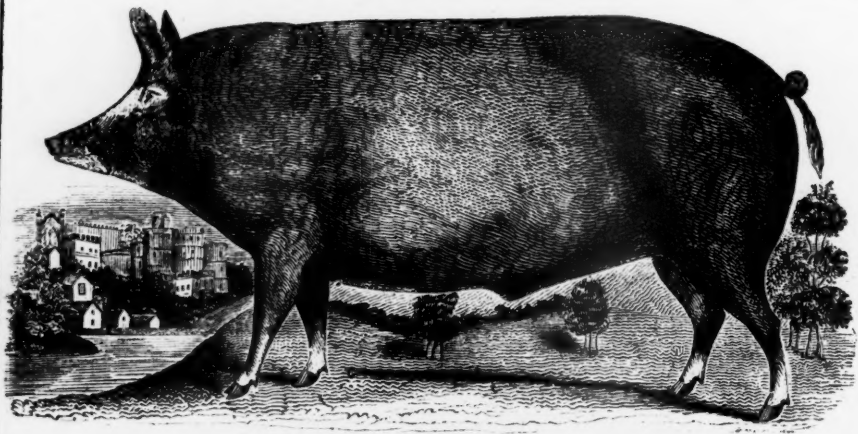
The Essex breed are about the same size and form as the Suffolks. Their color varies from very dark copper to black. They are supposed to have been formed by a cross of the black Siamese boar, with the original black stock of Essex County, England. Some prefer the Essex as more hardy than the Suffolk, but our opinion is that their merits are about equal.

The Neapolitan are much like the Essex in shape, only finer, if possible, with scarcely a hair on them—the skin a dark, rich purple. The only really choice ones we ever saw in this country, and which fully answer to this description, were imported from Italy by Mr. Chamberlain, of Red Hook, Columbia County, N. Y. There are many spurious things called Neapolitans, as well as other breeds, of which our readers cannot be too suspicious.

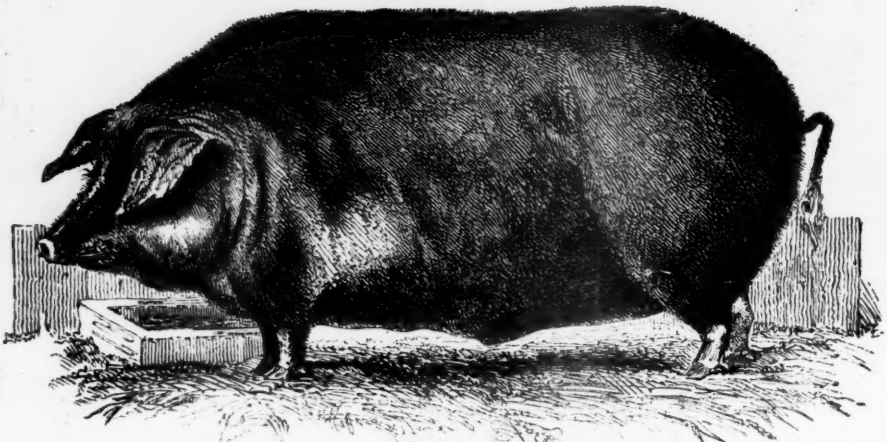
The pure Woburn, as bred by the late Duke of Bedford, on his estate at Woburn, 40 to 50 years ago, has been extinct for some time. One occasionally meets a pig in this country of pure white, or white with large patches of dark ash color or brown, called "Woburn," but we have no idea that they have much, if any, of the pure English blood in them.

We now come to the Berkshire, which is a favorite farm stock. They are of dark copper, purple, or black color, interspersed with a little white. They vary from medium size to pretty large, according as they are bred. They have been so well known for twenty years past in this country, that it is unnecessary to describe this breed more fully. They are hardy, prolific, and mature early. Their great merit is, their uncommonly thick, lean, tender, juicy hams. We know nothing equal to them in any other breed, and they are particularly cultivated for this good point, at the West.

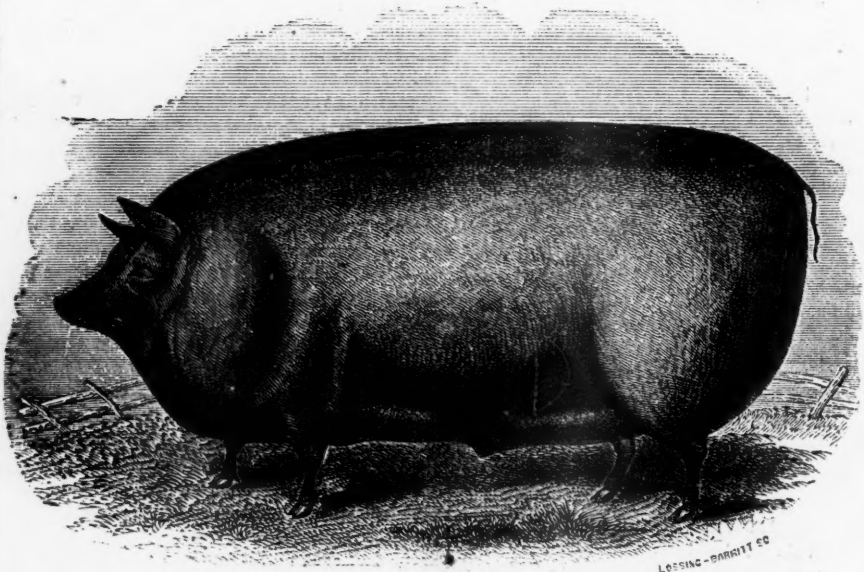
The largest breeds we know are the Leicestershire and Lincolnshire swine—particularly the



BERKSHIRE.



BEDFORD OR WOBURN.



IMPROVED CHINESE.

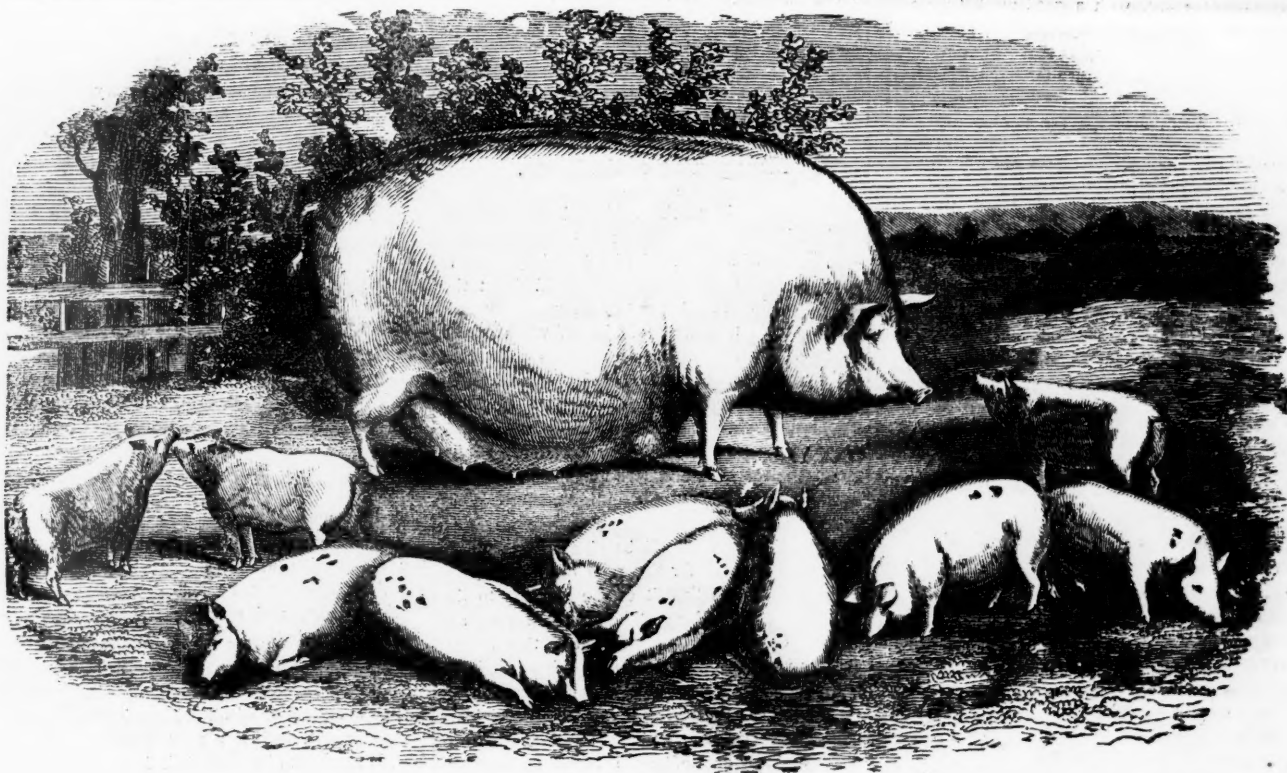
latter. Though rather coarse, they are very thrifty, and are highly esteemed on Southern plantations. We have seen occasional specimens whose live weight, well fattened, was over 1,200 lbs. If properly fattened, they often dress, at 18 to 20 months old, from 500 to 700 lbs.

The Chester breed, of Chester County, Pa., are much like the above, except they are usually finer; and we have seen similar in this and the Western States.

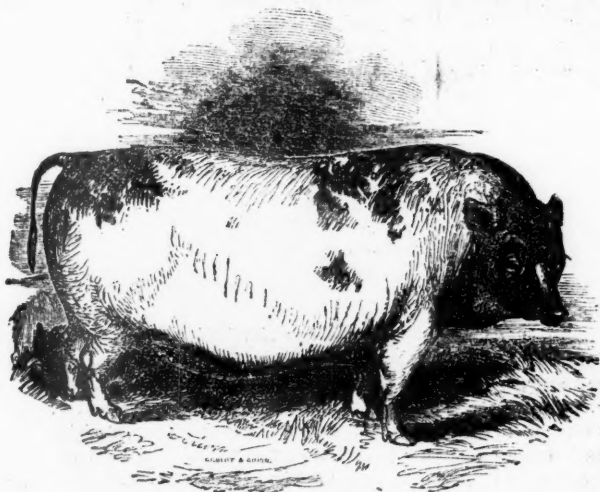
## Fattening Hogs.

Hogs, we said, not land-pikes, with noses as long as hand spikes, and legs like a deer. We should as soon think of trying to lay flesh upon a lightning rod, as upon one of these animals, that sometimes infest a farmer's sty. The best use you can put such brutes to, is to sell them to the bristle dealers, reserving the noses for top riders to a rail fence; that is, if you are situated as

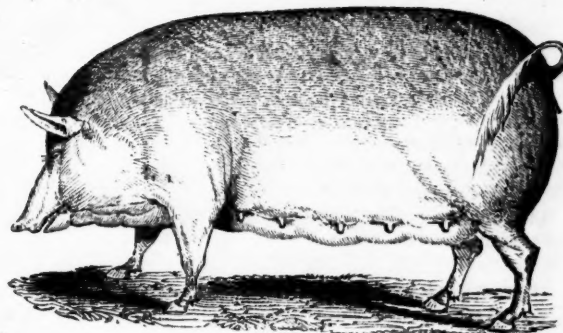




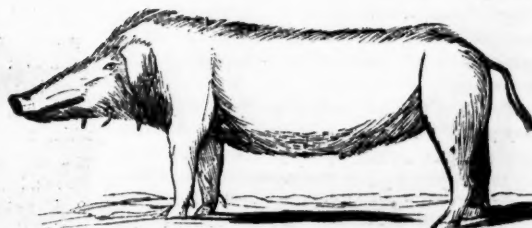
SUFFOLKS.



NATIVE CHINESE.



BERKSHIRE SOW.



LAND-PIKE OR DITCHER, OR SUB-SOILER, OR POTATO-DIGGER.



WILD BOAR.



NONDESCRIPT—SOMETIMES CALLED "ALLIGATOR," AND SOMETIMES A "CORN-CRIB."

most farmers are, with a good market for corn, and other grains. But if your corn crib is plethoric, and you have a surplus that you want out of the way, without any return for it, just put it under these long noses. You will accomplish your purpose. A grand recipe for famine are these land pikes.

Hogs, we said, not asses or African Elephants, with ears as big as a leathern apron. The only ears a pig should run to, are ears of corn—his own being short, erect, well set, thin and soft to the touch, showing that the forces of the animal are not wasted in making souse or headcheese. His head should be short; nose fine; neck thick, short and deep; his back broad and rounded along the whole body. We want a fine boned and compact animal, with legs just stout and long enough to hold up the fat and muscle you mean to put upon them. With a pen of such animals, you can make pork cheap, no matter what breed they belong to. There is satisfaction in looking at them, and in feeding them. You can see where the corn goes to, and what comes of it, in the swelling sides, and rounding back.

The pig is a gentleman of leisure, and wants clean quarters. He must have a dry sleeping apartment, and plenty of straw if you want him to do his best. Then he is omnivorous in his appetite, and wants a little of almost everything nice that tickles the palate of his master. While cooked Indian meal is the staple, he should be treated to vegetables daily, green corn stalks and ears, cabbage, turnips, carrots, beets, parsneps, &c. Milk or whey never comes amiss. If these are not convenient, they should have all the water they wish to drink. A little salt is also a desirable addition to the daily diet.

Regular feeding is a matter of much more importance than most people suppose. The healthy stomach of a pig performs its task of digestion with as much regularity as a day-laborer, and when the meal time comes, it feels the uneasiness of hunger. A squealing pig should be considered a disgrace in any farmer's yard. Even if he affect that kind of music, he should understand, that it is a very expensive luxury that none but the rich can afford. It is like the brilliant light from a lamp, fed with oil from his own ribs. Feed by the clock, and stop the racket. Give at each meal, only so much food as they will eat up clean.

If you have any considerable number of hogs, it will pay to have a cooking apparatus, for boiling or steaming the meal and vegetables. Fair experiments show, that a large proportion of cooked food will make more flesh and fat than the same quantities given raw. A little green food given as a change is economical. With neatness and system, this branch of farm industry may be made very pleasant and profitable.

**CATTLE SHOW DECEPTION.—YANKEE TRICKS IN GREAT BRITAIN.**—Since all cute and mean tricks are set down to Yankees, we suppose one of that genius must have settled in Great Britain, for we learn that at the last Ayr Agricultural Cattle Show, the first prize was awarded to a two-year-old bull which was decorated with false horns, and a slight hollow behind the shoulder was filled out by puncturing the skin and blowing in air. A thin band of gutta percha was fastened around the base of the false horns with some adhesive substance, and the hair carefully drawn over. Other animals were tinkered with in a similar manner. Where's Bother Jonathan? *Vive le John Bull!*

**FERTILE COUNTY.**—"In my fertile county," said a Leicester man, "you could turn a horse into a

field new mown, and the next morning the grass would be grown above his hoofs." "Pooh! that's nothing," cried a Yorkshire man. "You may turn a horse into a field in Yorkshire, and not be able to find him next morning!"

### Management of the Horse.

In our remarks on this subject, last month, we spoke of the importance of the cleanliness and ventilation of stables. Hardly less important is the cleanliness of the horse himself. That the animal prefers a neat skin to a dirty one, is manifest from his treatment of himself when out to pasture. By rubbing against fences and trees and by rolling on the grass, he keeps his hair in tolerable neatness; it is often more tidy and glossy than when under the care of the groomsmen. He can not curry and brush himself to any amount in the stable; hence he is obliged to lie down in whatever filth his untidy owner suffers to remain beneath him.

A stabled horse should be cleaned every day. And this, not only for the sake of the neatness itself, but for the benefit of the friction to the horse's health. Many stabled horses are not worked or exercised regularly, and they consequently need to have their skin rubbed daily in order to open the pores, and to promote a good circulation of the blood to the extremities. This begets a gentle heat and perspiration, and produces a glossy coat of hair. It is not a neat practice to groom a horse in his stall. Much of the dirt and dust rubbed out of his hair, falls back upon him, or settles on the sides of his stall and in his manger. The horse should be taken into some open, airy place in the barn near the door, or even out of doors is better, so that the scurf and dust may blow away, and the horse himself enjoy the benefit of exposure to the fresh air. This is also a much neater method for the groomsmen himself.

Is not the currycomb often used with more severity than is needful or humane? Some kinds of dirt adhere so obstinately to the skin, that this implement must be used with some degree of harshness to remove them. But, as a general rule, it should be used lightly, especially on the legs and other tender parts of the body. Some horses, too, are very thin-skinned and sensitive, and must be treated accordingly. After the currycomb has been gently passed over the surface, nothing is better than rubbing with a large wisp of pea-straw. Rub, from one extremity of the animal to the other. This may be followed by the ordinary brush or a hair-cloth. When this is done, it is a good plan to give the legs a good rubbing with the hands. It brings down swellings, softens stiffnesses, and makes the legs warm and trim.

**2. Exercise.**—Farm horses seldom need more exercise than they get in the ordinary labors of the farm. Their work is regular, and not exhausting. Like the farmer himself, they have enough to do to promote their health, without being at one time enervated by idleness, and at another overcome by excessive labors. It is the horse of the mechanic, merchant, editor, minister and lawyer, who often needs artificial exercise. Sometimes, he stands idle in his stable for days and weeks in succession, and then is worked or driven to the top of his strength, for the same length of time. His food is often continued the same in kind and amount, whether at work or resting. No horse can be treated so, without more or less injury. By standing idle, he is quite sure to contract the "scratches," or fever, or some of the many diseases of the feet and legs.

By being hard driven, after a time of idleness, he is quite sure to get inflammation of the lungs or of the feet. The horse, like his master, needs daily exercise. The amount may vary, from one hour to four, without any damage. This exercise will keep up his digestion and his appetite, preserve the health of his lungs, eyes, feet, limbs, and, in short, of his whole system. Then, when circumstances require extra labor, he can perform it with comparative ease, and without injury to himself.

**3. Food.**—For the horse roaming in the pasture, little need be said about his food or drink. The nourishment which nature provides for him there, is eminently natural. But most horses are confined to the stall a part of the year, and a great number the year through. The great end to be aimed at in feeding a stabled horse is, to give him such food and in such quantities as will keep him in good flesh, and at the same time maintain his general health. It is not enough to give him nourishing and hearty food: he must have such as will digest well and will not favor the contraction of any disease. Moreover, a working-horse must be fed differently from a carriage-horse, and a trotting horse or racer different from both. Observation and experience will teach more on this point than can be learned from books.

The old practice of allowing a horse to stand day and night, before a rack or manger full of hay, is coming to be discarded. It has been found that in this way, horses distend their stomachs by over-eating, and besides, waste a good deal of hay by pulling it from the rack, picking out the sweetest stalks and throwing the rest under their feet. When hay is fed, it should only be at intervals, and in small quantities. It is an excellent plan to moisten it with water, having a little salt in it, which makes it more palatable and more wholesome. Hay is in its best condition for fodder when about ten months or a year old. It has then gone through the process of fermentation, and its sweet and nutritious properties are fully developed.

Cut feed is considered by many the best form in which hay or straw can be given to horses. If chopped fine and mixed with grain or meal, little or nothing is wasted, and the food is quickly disposed of. This last item is one of considerable importance for hard working horses. By limiting their food at one time—say, at night, after a day's work—to a manger full of good cut-feed and grain, as soon as this is eaten, they can lie down and rest; whereas, by the old method of feeding grain, and then a rack full of hay, much time was spent in eating, which should have been given to resting. There is a gain of at least two hours' rest every night.

Beans and peas are fed to horses, in England, more commonly than in this country. When well crushed, they are excellent for hard worked horses; but being quite heating and stimulating, they should be mixed with a good deal of cut-feed.

Shorts, or mill feed is a good diet for the laboring horse. Mixed in the manger with chopped straw, and well moistened with water, a horse will thrive upon it, while doing at the same time a good deal of daily drudgery. Carriage horses, used only at intervals, should have their shorts mixed with a greater proportion of bran than is common for the team horse.

Probably no article of food is preferable, all things considered, to oats. They contain 743 parts of nutritive matter out of 1000 parts; which seems to be an excellent proportion for the food of this animal. They appear to possess, also,



an enlivening and invigorating property which no other food contains. They are in their best condition for fodder when from six months to a year old. They should be plump, bright, and free from any offensive taste or smell.

Carrots, turnips and potatoes all form an excellent diet. Neither of them alone would answer for horse feed, but to alternate with other food, they are highly valuable. They aid in the recovery of an ailing horse, and tend to prevent the inroads of disease. Every farmer and keeper of livery stables, and indeed every owner of a horse should have on hand a supply of these vegetables for use in his barn.

We can not close without adding, that one of the most important things to be considered in feeding a horse is, that he be fed regularly. As it is not well to have his stomach overloaded at any time, so he ought not to go long hungry. Food and water given in suitable quantity and at regular intervals, contribute greatly to his comfort and health.



#### Blinks from a Lantern..... IV.

BY DIOGENES REDIVIVUS.

THE FARM OF THE SLOTHFUL.

My last blink had not more than fairly got before the public, when I received the following letter from among my readers down south. I had never thought that my light would shine so far into the world.

"BENDOVER HALL, Md., Sept. 2, 1858.

MY DEAR OLD GREEK:—I thought I had bid you farewell forever, when I left the halls of Nassau, and quit college and the classics, twenty years ago. Who could have thought, that the crustiest of philosophers, caged in libraries and seats of learning for so many centuries, should re-appear among living things, and go around inspecting cabbage and turnips! That last idea of yours—poking your lantern into a man's brain in search of a farm—is of Grecian origin, and as racy as any thing you uttered, when you dwelt in the flesh. I am a convert to that Platonic notion, and should like a little light from your lantern upon the peculiarities of my case.

I have just come into possession of a large estate, which is certainly too much like the garden of the sluggard to be called a farm, and I am by no means certain that I have any map of a farm in my brain, that will ever be realized on these neglected acres. As mine is a fair type of many of the estates in this region, and further south, I will make a brief statement.

It consists of some 1,200 acres, half in nominal cultivation, and half in excellent timber. It was once kept in fine order by its former owner, but since his decease some twenty-five years ago, it has run down under the management of tenants. When I came into possession, last year, buildings, fences, and all else were in a melancholy condition. In the noble old mansion, several of the finest rooms were used as granaries decay had obliterated much of its beauty, and not one apartment out of ten had glass enough in the windows to keep out the rain or the snow. Repairs to the buildings have done much to improve

appearances, and after a while other things will be got in order. The land is a dark sandy loam, naturally a capital soil. It lies nearly level, is easily plowed, and is well drained by ditches. But the neglect of which I have spoken, coupled to the most careless and miserable "farming" gave briars and weeds full swing, and for 25 years they have luxuriated, with scarce a disturbance from the plow, or the harrow. True the fields have been cultivated, but of such cultivation it is difficult to give you any proper idea. Of course war has now been declared against the weeds and briars, and preliminary steps taken to carry it on vigorously. But the briars infest all the fields, and seriously interfere with our operations. We have cut, turned, and plowed a hundred acres or more, but still the roots are there, and thousands more of the same sort. It is the common black and dewberry.

Now, O Diogenes, man of the lantern and the tub, permit me to draw a little upon your experience, gained in your modern search after farms. I want to get rid of the "pests" as soon as may be, and do not intend to spare any effort that can accomplish that end. Tell me then, in reply, what method you advise, as best calculated to rid the land of these nuisances in the shortest time, and what implement, if any, will eradicate them, root and branch. How shall my 1200 acres be made into a model farm?

There is manifestly too much of what is termed "careless industry," among the farmers of this county and State, and great would be the change if they would but turn over a new leaf.

Yours Respectfully,

SOLOMON WALKER."

The friend and admirer of my classic sayings, (who was formerly a member of Congress,) is asking more than I bargained for, when I began to let my light shine in these pages. It is the office of a curt and crusty philosopher to point out the defects of *what is*, rather than to attempt to reform it. Modern philosophers have got so much off the track in this respect, and have made such a bungling piece of work in their reforms that it would be poorly worth while for me to imitate their example. Yet Mr. Walker, has done up the work of a cynic so well, and shown up all the bad points of his estate, and of kindred institutions in his neighborhood, that courtesy seems to require that I should, on this occasion, depart from my rule, and lend him a hand in his necessity.

The estate, so graphically described by my correspondent, is a striking picture of the legitimate result of tilling the soil by tenant labor. However profitable for a time, and under certain circumstances it may be, its tendency is all toward that careless industry and consequent abandonment of the soil to weeds and briars, which my correspondent describes. It has been well said that "the best manure for a farm is the footstep of its owner." Unless his tracks are around, seeing to every thing in person, it matters very little what fertilizers you have, or what crops you plant. There is no thrift without intelligent labor.

The next best thing, to the foot prints of the owner, is the presence of skillful well paid laborers. It will not answer to have all the brains in one head. There are a thousand details, that the overseer can not attend to in person, and where skill and a sufficient motive for its application is constantly needed. Silver is better than a grindstone to sharpen the edge of a hoe, or the teeth of a cultivator. It is astonishing to see what a clean cut steel thus sharpened will make upon weeds and briars. It is also quite as good to

sharpen the eyes of the workmen, as their tools. There is no eye salve like it. It works like a charm upon the boy that rides horse between the springing corn. He sees every blade, and no hoof mars its beauty. It is better than spectacles to the man who follows with a hoe. Every bramble is cut, or snaked out by the roots, so that it will make no trouble in future. Clean, careful cultivation, thrift in the best sense of the term, is possible under no other system.

To come to the particular need of this estate—the subduing of briars; it will take several years of patient and intelligent industry to accomplish the work. Fall plowing is very important to give the frost a fair chance at the up-turned roots. The high blackberry, though a strong grower, is not so tenacious of life as many other plants. Its roots are tender, and greatly coveted by swine, which make a clean sweep of them, in any small lot where they are confined. Deep plowing is hardly less important, to cut off the roots so low down, that they will not have time to send up shoots before the corn is ready for the cultivator and the hoe. This should be followed by thorough, and frequent cultivation with the steel toothed cultivator and the hand hoe. If the corn is furrowed both ways, nine-tenths of the work may be done by horse power.

This thorough treatment should be followed up until every vestige of brier is removed. The most of them will be killed the first season, and the strong temptation is to stock down to grass, which will give the briars a chance to revive again. Hoed crops for two or three years are the safest remedy.

#### White Robins.

To the Editor of the American Agriculturist:

In a stately willow in front of my farm house, two robins have domiciled for years. Their little brood for this year contained two *white* robins. One of them was caught by a passer by, but the other is at liberty and is indeed a beautiful bird—as white as the driven snow. I have heard of white crows, and have seen what they called white blackbirds, but I have never seen nor heard before of a white robin. WM. J. WILCOX.

Clarksville, Rockland Co., N. Y., Aug. 21, 1858.

REMARK.—We have several times heard of white robins, but have never seen one.—E.P.

#### Gapes in Chickens again.

To the Editor of the American Agriculturist:

I have frequently noticed in your excellent paper a remedy for gapes in chickens, a complaint very common in some parts of our country. I have been in the practice of raising chickens for more than twenty years, and was never troubled with this complaint. My food for the chickens is common corn meal, wet with cold water, and lightly salted. My chickens are always healthy, and as hardy as pigs. If your correspondent, Mr. M'Comas, of Harford Co., Md., will take my mode of feeding his chickens, I think he will be able to dispense with his grease for all coming time.

S. WRIGHT.

Granville, O., Aug., 1858.

A WOULD BE MORMON—A physician at Bath lately remarked, in a coffee house in that city, that he had three fine daughters, to whom he should give ten thousand pounds sterling each, and no one had yet come forward to marry them. "With your leave, doctor," said an Irishman, who was present, stepping up and making a respectful bow, "I'll take two of them."



MAGNIFICENT FLORAL PIECE—HEIGHT 48 FEET, WIDTH 30 FEET—PLACED IN FRONT OF THE CHANCEL OF TRINITY CHURCH, N. Y. CITY, SEPT. 1ST, 1858, ON THE OCCASION OF THE CELEBRATION OF THE SUCCESSFUL LAYING OF THE ATLANTIC CABLE.

(Drawn and Engraved expressly for the American Agriculturist.)

We suppose all our readers have learned from the general newspapers, of the Grand Celebration in this City, Sept. 1st, in commemoration of the successful laying of the Telegraphic Cable. Some persons have manifested a disposition to laugh at the enthusiasm displayed here; but in reality what event could happen which should occasion livelier emotions? The mind can hardly grasp the importance of this result, for it must be remembered that this is the longest stretch of wire that will be required to bring the entire world into in-

stantaneous communication. This first cable, and a dozen others over the same bed may fail—there are fears of such a result, at the time of this writing—but that does not alter the case. The simple fact that a wire has been laid across the Atlantic, and that even a single message has been sent through it, settles the possibility of sending an effective current through that length of wire, and it remains only to find out what form of cable will be best adapted to endure the casualties of the oceanic bed. That problem will soon be solved be-

yond a doubt, if it be not already done.

We may then well rejoice and render an anthem of praise to God; we may with peculiar fervor say, "Glory to God in the Highest, on Earth peace, good will towards Men." During the Celebration there were beautiful displays throughout the city, but a detailed description of them would be out of place here, and we will only allude to a single feature of the exercises at Trinity Church, which is peculiarly appropriate to these pages: We refer of course to the

#### FLORAL DECORATIONS.

Our engraving gives the outline and general appearance, so far as it can be done without colors, of the floral pillars and arches placed before the chancel, and facing the two inner double tiers of pews. The actual dimension of the piece must be kept in mind to get an idea of its magnificence. The width was thirty-feet, and the height from the floor to the top of the cross, forty-eight feet. The width of each pillar was about 1½ feet. The whole, pillars, arches, wreaths, cross and letters, were made up of flowers of various forms and hues, intertwined with evergreen branches, leaves and vines, all so naturally arranged that they seemed to have grown there. Nothing of the kind that we have ever seen, or imagined even, could present so gorgeous a spectacle. Our engraving, as beautiful as it is, seems too tame, when we recall the display of colors. There were consumed in the preparation of this work some twenty wagon loads of flowers and plants.

Among these Flowers were: 150 varieties of *Roses*; 150 varieties of *Dahlias*; 50 varieties of *Asters*; 50 varieties of *Verbenas*; 25 varieties of *Fuchsias*; 6 varieties each of *Altheas*, *Gladiolus*, *Lillies*, *Delphiniums*, and *Phloxes*; from 1 to 4 varieties of *Amaranthus*, *Helianthus*, *Hydrangea*, *Gallardia*, *Zinnia*, *Tagetes*, *Pyrethrum*, *Salidago*, *Erythrina*, *Rudbeckia*, *Rhus*, *Salvia*, *Funkia*, etc. Among the evergreens and plants were: *Holly*, *Box*, *Juniper*, *Larch*, *Hemlock*, *Spruce*, *Pine*, *Fir*, *Cedar*, and *Arbor Vita*.

Much skill and taste were manifest in the grouping of the flowers and plants of various colors and forms to produce the most pleasing effect. The groundwork was green cloth over the wooden structure, which was entirely concealed.

The *quatrefoil* under the upper arch, which appears to be unsupported was held in place by wires not perceptible. The four parts of this were designed to symbolize the "Four Quarters of the World," and the 5-pointed star within, the five races of men. The several words in the arch were of different colors, that is, each word

was made up of a variety of flowers, but all of the same color. The middle word, "GOD," however, was composed of white roses set upon red ones.

The design was by Mr. Babcock, of the firm of R. URJOHN & Co., Architects of Trinity Church. The floral arrangement was under the care of Andrew Reid, the well-known florist of this city, and redounds greatly to his credit.

We were not present at the religious services on the morning of the 1st, which were represent-



ed as grand and impressive, but we made several visits on succeeding days, to study the floral beauties which remained until the 6th, and we were so much gratified with the sight, that we thought it would be pleasing to our readers, to have a representation and description of this grandest floral display yet seen in our country.

#### Cultivation of Ixias and Sparaxis.

Among half-hardy greenhouse *Irids* (Iris family), the *ixias*, *sparaxis*, *tritonias*, and *gladiolus* are, perhaps, the most beautiful, and are so easily cultivated, that those who have seen a well grown collection are surprised that they are not more extensively known and introduced. When in bloom, they produce an abundance of graceful panicles, or terminal clusters of brilliant flowers, varying in color, from the richest crimson and carmine to all the intermediate shades of red, orange and rose, blending with the most delicate sea-green foliage. Notwithstanding all these desirable and attractive features, they are generally neglected, or entirely overlooked in plant collections. When grown in masses, they present a glowing combination of the most chaste and showy colors. They are natives of the Cape of Good Hope, where they grow in myriads, decorating the surfaces of the vast plains with their brilliant flowers.

They are propagated by dividing and resetting the roots or bulbs, which multiply very rapidly. This is best done in October or November. For effect, they should be planted rather thick in the pot. Where a 6-inch pot is used—which is a convenient size—the largest and best bulbs only should be used for flowering, and as many as eight may be put in one pot. The small ones may be planted in shallow pans or pots, and kept in store until they have attained size enough to flower. The best season for dividing and potting is early in October. The soil should be a sandy loam, with a portion of leaf mould, and have a good drainage. After potting they should be protected from heavy rains, and be sparingly watered until they appear above the surface of the soil. They may be kept in a cold frame until severe frost sets in, in the Fall, when they should be removed to a cool part of the greenhouse, where they can be supplied with plenty of air and light.

After blooming, and the season's growth is matured by encouraging the growth of the leaves for a few weeks, water should be gradually withheld; and as the foliage becomes generally discolored from cessation of growth, the pots may be removed to a frame, and all further watering be omitted. Expose them for a few weeks to strong sunlight, to enable the bulbs to elaborate their accumulated secretion of sap, necessary for the next season's bloom. They may then be removed to any dry, airy place, until September or October. Where it is desirable to have them in bloom as long a time as possible, some of the bulbs may be potted as late as November. Bulbs so reserved should be kept as dry and cool as possible, for they will be disposed to start into growth in September or October. For a small collection, the following twelve named varieties would make a good assortment:

*Ixia grandiflora*, *longiflora*, *crocata*, *rosea*, *splendens*, *bicolor*, *rubra cyanea*, *tricolor*, *J. K. Knorr*, *carulea*, *striata* and *fulgens*.

"I NEVER shot a bird in my life," said some one to his friend, who replied, "I never shot anything in the shape of a bird but a squirrel, which I killed with a stone, when it fell into the river and was drowned."

#### Fruit Planting.

After the middle of October, and on till the middle of November, is the best time for all sorts of Fall planting of fruit, or other trees with the exceptions stated in another article.

In the first place, if you buy your trees, and the nursery from which you get them, is near at hand, go and see to taking up the trees yourself. Insist on every tree being taken up properly, with a good supply of *unbroken* roots, fine as well as coarse; and if a set of heedless, obstinate men are set to do the work, and will not take them out properly, which is sometimes the case in the hurry of the season, just refuse to take them at all, and insist on good trees, if such are what you buy and pay for. Or, if you send for your trees, and find, on unpacking them, some are defective in either root, trunk, or top, throw them aside at once. They will either not grow, or make unsatisfactory things when grown. These should be deducted from your bill—but if not, better lose them at the first than lose your labor and time in trying to cultivate at all what will never be satisfactory.

Secondly. Plant none but good, well tried varieties of whatsoever kind you get, unless you choose to experiment with a new thing. We have known almost whole orchards which had to be reworked with other established varieties, because some enthusiastic man had recommended a few particular varieties which had been quite successful in a distant locality, and in a different soil. In this regard we speak principally of the tree fruits, as apples, pears, peaches, plums and cherries. The small, or shrub fruits usually being more universal growers than the others.

Thirdly. Never plant in poor land, nor in an unprepared soil. You might as well take a thrifty sucking-calf from its dam, and turn it upon a lean pasture, and cold water, and expect it to grow, as to lift a tree from the highly cultivated soil of a nursery, and set it out with its roots to feed on a leechy gravel, a hungry loam, or a tenacious clay. Young trees, in order to grow, must have a free, warm, rich soil for three or four of their first years. When well started, they will provide for themselves better, but good ground for their extending roots, they should have, always. There are lands, large bodies of them, and pretty good farming lands too, for some crops, utterly unfit for extensive orcharding, and on which orchards, with ever so much cultivation, will never pay. So, reject such land altogether, or plant but few trees on it, if you have no other, and then only for family use. *Natural* orchard land—and there are wide tracts of such in various localities—is always to be sought, if fruit growing is to be your business, and we will briefly describe it.

*First*: An elevated locality, free from late and early frosts.

*Second*: A porous, gravelly, sandy, or clayey loam, having plenty of lime, or potash, productive in grass, corn, and potatoes; where no water stands, even if the ground be level; having a *natural* drainage of itself. Gently rolling land is the finest for orchard purposes.

*Third*: A soil sufficiently fertile in itself to give force to the trees without perpetual tinkering with manures to coax them into growth, and bearing. In some cases artificial draining and manuring may be resorted to on a limited scale. We refer to the best natural lands for growing fruit largely.

*Fourth*: Cultivate the orchard with any sort of crop you like, for a single season, provided the soil is sufficiently strong for the crop to be a good

one; the only condition being, that you do not injure the trees by the plow, harrow, or whipple-trees, or yokes of the teams while working the ground; and also, that the soil for three or four feet around the trees is kept clear of the growing crops.

*Fifth*. We don't recommend laying down orchards into mowing grass, for hay, until they make a growth of six or eight inches diameter; nor then, without either mulching them at the roots for four or five feet, each way from the stem, or digging round them to keep the ground loose. Yet, they may be kept in grass for the pasturage of sheep or swine, if the trunks are protected so that the animals will not injure them, and the grass be not allowed to interfere with the roots. By close cropping the grass, and scattering their manure in small quantities over the ground, the rain readily penetrates to the roots, and washes in the soaking of the manure. Besides these, the sheep and pigs pick up and destroy the windfall fruits, with the worms infesting them, and thus keep the orchard and fruits healthy.

*Sixth*. Never let grown cattle nor horses into the orchard; and keep the branches trimmed at a moderate height from the ground, to let the wind and air sweep freely beneath them. Trees require a dry, free atmosphere to thrive and be healthy, particularly fruit trees, which are constitutionally made to require it.

*Seventh*. Keep your trees pruned into free, open tops, giving them a uniform shape, as near as possible, and supplied with abundance of bearing wood; and for all this, but little pruning or cutting away is necessary—the main requirement being to cut away the small, thrifty, upright growing limbs, which are mere *suckers* to draw off the sap from the lateral and fruit-bearing branches.

*Eighth*. Let your apple trees stand not less than thirty-six to forty feet apart. This looks too distant at first; but rely on it, if planted at less distance they will be too close when fully grown, and worth not half so much in the long run.

#### Best Time for Transplanting.

With every returning Fall and Spring, the question arises: Which, on the whole, is the best season for transplanting? We do not propose, now, to discuss the question at length, but merely to state a few general principles.

Before planting, the question to be considered first, is the nature of the soil into which our trees are to be set. If it is wet, and cannot easily be made dry by draining and trenching, then in that case, assuredly, Fall planting is not the best. Trees set in such soil in Autumn, get but a slight hold of the earth before Winter sets in. The stagnant water at the roots not only cankers them, but by alternate freezing and thawing, heaves them out and exposes them to the air. And when all this does not occur, the stem of the tree is swayed about in the soft earth, making a hole around it for the descent of air to the roots. When Spring opens, such a tree, if alive, is in a poor condition to make a vigorous growth. If trees *must* be planted in such soil—which, by the way, we much question—the best way would be to wait until Spring, or to dig them up in the Fall, "heel them in" in some dry and sheltered spot for the Winter, and set them out as soon as Spring fairly opens. But we must say that, considering the many kinds of diseases to which all kinds of trees are subject, we would go without trees—fruit trees, certainly—rather than set them in a cold, wet soil that cannot be reclaimed.

Would it not be better still to sell the uncongenial land, and buy better if draining cannot be effected?

The same general principle would apply in the case of planting upon an exposed and bleak site. Trees set out in the Fall, on such land, would be likely to get lashed about or blown over by the winds of Winter, before getting established. Set out in April, the roots would get a pretty firm hold before Autumn came around, and would sustain the tree in its place.

Again: trees whose hardihood is at all doubtful, should not be planted in the Fall. They are not in a condition to resist the cold of Winter. Trees are often condemned as tender, and the nursery-men who sell them get roundly abused, because the trees perish the first Winter after transplanting, when they would undoubtedly have lived had they been set out in Spring.

That evergreens of every name should be transplanted only in the Spring, we need not now stop to show. Some of the hardest kinds may go through the Winter safely, after Fall planting, but theory and experience testify against the practice.

With some exceptions like these, we say, plant in the Autumn. Hardy trees, such as the apple, cherry and plum, and forest trees generally, set out in good warm soil, gain a decided advantage by this treatment. If set out early in the Fall, the ground gets well settled about the roots, and considerable root growth is made before Winter sets in. By this means, they are prepared to endure the cold of Winter, and to start forth vigorously in the Spring. In Fall planting, it is well to throw up a mound of earth a foot high around the trunk, to prevent hard freezing of the roots and to keep them snugly in their place. This precaution will also prevent mice from barking the trees. Large trees and those with short roots should be well tied to stakes, to prevent their being blown over by the winds.

#### Land for Fruit Trees, and its Culture.

To the Editor of the American Agriculturist:

I have an acre of land, naturally good, but rather thin at present. How shall I thoroughly prepare it for fruit and vegetables? Shall I plow deep, subsoil, or trench it?

And how can I thoroughly enrich it, cheaper and better than with horse manure at \$1.25 per load of from thirty to forty bushels? What about guano, poudrette, bone-dust, lime, salt, &c.? I think of setting it out with pears (mostly Bartlett). What can I do better? What shall I cultivate between the trees, as the best and most profitable—pie-plant, raspberries, rutabagas, or carrots?

GILBERT B. HART.

Peekskill, New York.

REMARKS.—The above letter came a long time since, and, like many others, embracing so long a catalogue of questions, was necessarily laid over to a more convenient season. It is hazardous to undertake to prescribe for a particular soil without seeing it, or having a minute description. This subject has been discussed at length in various articles, but we may sum up a few general statements. Land designed for fruit trees should always be made dry to the depth of three feet. Nothing pays better than good draining. Deep plowing and subsoiling are both highly useful, and in the long run, trenching by spade would pay. In some way secure a deeply-pulverized soil. For a few years' effect, stable manure at the price named would be the cheapest. For permanent effect, nothing can be better than crushed bones, through both surface and subsoil. They give both present and long-continued effect. You

can hardly add too much of them to a poor soil. Guano, poudrette, and bone-sawings, or very finely ground bones are powerful manures for a year or two, but are not lasting; the bone sawings endure the longest, next guano, while poudrette expends most of its force the first year. Lime is good on cold, damp soils; a successive, light application every year or two is better than a single heavy dose at first, unless the land be very cold, damp and sour. Salt is sometimes good—sometimes of little utility. Experiment is the only certain guide.

Bartlett pears are as good a variety as can be selected, if a single sort is chosen. It is better, however, to have a little variety. The Lawrence is a late pear, and will fill a gap in the market when few other good pears are offered.

Almost any kind of hoed crop may be put between the rows of trees, if the ground be kept in good heart by manure; but nothing, especially not weeds, should interfere with the ground sustaining the roots of the fruit trees. Raspberries succeed well when partially shaded, and this is a good plant to grow among fruit trees. The canes should be headed in, three or four feet in height, at most. They should not be planted within four or five feet of the trunks of the fruit trees.

#### Experience in Planting, Staking and Moving Trees.

To the Editor of the American Agriculturist:

Within the past ten years I have planted a great many trees—a number every Spring and Fall—but attention has often been directed to other business, and I have failed with fruit and other trees, only through haste and carelessness. Let my failures be a better lesson than the record of my success would be. Three years ago I had to plant from 40 to 50 silver-maple trees along a drive which was the boundary between myself and other property, whose owners, by agreement, were to plant the same number of the same kind of trees, along their side of the road. The trees cost us 75 cents a-piece; and they were planted all in the same week by the same person. Those on the neighboring property were secured to the fence, and enclosed by two or three palings from cattle or any other thing rubbing against them. Mine were left without any support. They were planted in the Fall; cattle were turned into the field; they rubbed against them, some were thrown down, and the result, altogether, of this my half-doing the work, is, that at this time but little more than half of my trees are growing at all—while every tree on the other side is flourishing and nearly double the size of mine. I would, to-day, give twice the original cost of the trees to have mine as good as the others. Fastening trees firmly by stakes, particularly those planted in the Fall, is very important to their success.

In planting in the Spring, I have succeeded best when the ground was very wet, even after the buds were out, and in many cases, particularly with maples, where the leaves were larger than a shilling. Where the roots are taken out of a dry soil which leaves them clean, stirring them into a thin mortar of clay or soil—made in a barrel or keg if for small plants or shrubs, and for larger trees in one of the holes intended for the trees—coats with soil, even the small fibers of the roots, which, thus closely surrounded with the earth, go to their work of nourishing the tree at once.

Let me boast of one of my successes. I had too hastily located a valuable dwarf pear, two years since, and found that it was in the way of a path

in my garden. So last Spring, although it looked the most thriving of my trees, and was already out with green buds, I determined to remove it. To take it up and replant it I thought would be something of a risk, as it was then very dry, before our late rains set in; so I had the walk dug with pick and shovel, 2 feet deep, round a circle of 2½ to 3 feet, which I left in one heavy ball attached to the tree. I wished it removed 4 feet only from the spot where it stood, and to effect this, I cut a canal, as I might call it, as deep as the under part of the mass of earth encasing the roots, and at its termination a wider and slightly deeper place, where the tree was to stop. But when ready to slide the mass in one piece, by applying a light lever of boards, it began to crack. Happening to have a large roll of old carpet just taken up, and condemned by the kitchen folks, I wrapped it round and round the mass of earth tightly, and then taking a stout rope from the hay ladders, I wound this round the carpet in such a way as to draw tighter, and compress the mass when pulled upon. In five minutes we towed the tree along its dry canal, upon a broad shovel as its boat, one man acting as steersman and boat-horse, beside two pulling at the rope. We moored it snugly in its haven, 4 feet off. We next threw a little of the loose earth round the outside of the mass attached to the tree—and it has not found out to this day that it has been moved. J. H. M. Lancaster Co., Pa.

#### Sulphur for Vine Mildew Dangerous.

To the Editor of the American Agriculturist:

In the July Horticulturist (not Agriculturist) I found the following:

"THE VINE MILDW has made its appearance in one of my houses, I tried the following plan of curing it: Having shut the house quite close, I got four large flower-pots, and half filled them with lumps of quick-lime; having sprinkled it with water, I strewed a handful of sulphur on each pot, and let it steam up through the vines till it quite filled the house with steam. On the following morning I opened all the ventilators, and gave the house a good syringing till I quite saturated it. I repeated the same the following day, when I found that the mildew had wholly disappeared. I have also tried the same remedy for red spider in a peach house, and I soon found it to vanish. If gardeners will use sulphur in this way, they will find no ill effects from it; as soon as they have strewed it on the lime they can leave it till the following morning.—J. James."

As the editor of the Horticulturist endorsed this as "an excellent device," I, unfortunately, followed the directions minutely in one of my grape houses, only that I used but two pots of lime instead of four. On opening my house the following morning, I found every leaf as dead, dry and crisp as if baked in an oven. The fruit remained on, and since new leaves have come out a portion of it is maturing sparingly. How the plants will survive and flourish hereafter, I cannot tell, but it will be gratifying if they maintain even a sickly growth.

I deem it important that the result should be published, as a caution to others, and I therefore send this item to your widely-circulated journal.

FREDERICK SEITZ.

Easton, Pa., Sept. 2nd, 1888.

A FRIEND showed a gentleman filling a place of trust some slanders that had been written against him. "These rascals," said the official, "make me talk and act as they would if they were in my place."

Troubles like babies grow bigger by nursing.



### Gathering Pears.

Now that Autumn pears are coming to maturity, it is well to consider the best way of gathering and ripening them. A few sorts need no attention: they attain their highest perfection if allowed to hang on the tree until perfectly ripe. But not so with the majority. We have explained the reason of this formerly in our columns, and need not repeat it now; the fact cannot be questioned. Many sorts, which are only second or third rate if left to mature on the tree, become rich, melting, and delicious, when gathered before they soften and ripened in the house. Many which rot at the core, under the first named management, remain sound under the other.

The only rule for gathering, is to pluck them while yet hard, when just beginning to change from green color to yellow, and when the stem parts readily from the branch on lifting the fruit gently with the hand. This is generally from a week to a fortnight before the ordinary ripening of the fruit.

In regard to gathering Winter pears, Thomas, author of the *Fruit Culturist*, says: "Winter pears should hang upon the tree as long as safety will allow, and when gathered, should be kept in a cool room till near their usual period of maturity, when the ripening is to be completed in a warm room, at a temperature of 60° to 70°. They should be kept covered to prevent shriveling. Some cultivators have wholly repudiated Winter pears, merely for want of skill in the management of their ripening, or the want of a good cellar to ripen them in. Some sorts, however, as the Beurre d'Arenberg, require but little care; others, as the Vicar of Winkfield, need particular attention. But the transfer from the cool to the warm room is of great importance to most, and will convert tough and hard specimens into those which are juicy, melting and excellent."

### Preservation of Grapes in Winter.

We gave, last Fall, a chapter on the preservation of grapes fresh for Winter use. The methods then advised insured to all who adopted them, a good degree of success. But we have since learned a better mode, which we can recommend on the authority of others, and our own experience. The plan is the one practiced by Mr. McKay, of Naples, N. Y. This gentleman is well known to fruit-growers, as a very successful cultivator of the Isabella grape, being to Western New-York, what Dr. Underhill, of Croton Point, is to Eastern. Some clusters from his vineyard, which we saw, last Winter, were nearly equal in size to Black Hamburgs, and were as plump as when first gathered from the vines. His method is substantially as follows:

Let your grapes be fully ripe before gathering: several sharp frosts will not hurt them. All defective berries should be picked out from the bunches with a pair of sharp pointed scissors. Saw a barrel in two, to make tubs for harvesting the grapes, and bore several holes in the sides of the tubs to furnish air to the fruit. Handle the bunches carefully when plucking them, and carry them without jolting, to a cool, airy chamber. Leave the tubs partly uncovered, and let them stand a week or ten days, for the fruit to go through the sweating process. This having been done, pack the grapes in boxes containing six or eight pounds each, and set them away where they can be kept *uniformly dry and dark*, with a temperature ranging from 35° to 40°. If they are packed between layers of cotton, or in dry bran, it will be all the better. It should be borne in

mind that light, heat and moisture promote fermentation, and of course decomposition. The nearer the fruit can be kept to the freezing point without actually freezing, the better.

### Fruit Shelves and Boxes

Samuel Woodruff, of Kalamazoo Co., Mich., gives us his arrangement for keeping fruit in the cellar, which is essentially as follows: A series of boxes are made, 1½ to 2 feet wide, and 10 to 15 feet long, according to convenience for the space to be occupied. He does not give the depth, but we should say 5 or 6 inches, at most, as it is better not to put the apples in too deep layers. In these long boxes several divisions are made by strips of board running crosswise. When the apples are first put in, one of these divisions in each box is left empty, so that in sorting over the fruit, the sound apples can be transferred to the vacant division, and from the next division to the one just emptied, and so on. These long boxes can be set one above the other—first against the wall, and then another tier far enough from the first, to allow a good passage-way between. The lower box of each tier should be raised, at least a foot from the ground, by placing blocks underneath. With boxes thus arranged, one can be taken out at a time for sorting over, which should be done quite frequently.

### Our Best Gardeners.

An observant traveler passing through what is termed our good farming districts, and the villages scattered through them, will readily detect, as a general thing, the superiority of the vegetable gardens in the villages, to say nothing of the fruit and ornamental attachments. What makes this difference in the simple department of gardening, and why is the mechanic, the day-laborer, the professional man, or the shop keeper, a better husbandman in his limited plot of a few square rods, with his manures to buy or scrape up as he can, while the farmer has his garden of any desired size and quality, with his whole barn yard for enriching it?

It is either a question of taste with the farmer, or his family; of necessity with the villager; or his superiority in skill over the farmer in the cases where the latter excels—perhaps all combined. The farmer from education, or choice, thinks his garden of little account in comparison with the better cultivation of his farm. He may have no immediate market for his surplus vegetables, or small fruits, and so neglects them; or if there be a market, does not think it an object to cultivate more than for family use. And this very fact makes him careless of even a wholesome family supply. We have known hundreds of such cases, of farmers' families, even, depending on the gardens of their village cousins, or friends, for occasional presents of choice fruits, vegetables, and flowers which they think it beneath their attention to cultivate, although to produce them would occupy only the time devoted to no appreciable profit on the farm. We like good farming—but we know of no reason why a good farmer should not at the same time be a good gardener. There is a profit in a garden, if only for family use, which some farmers little think of. It adds to the comforts, as well as luxuries of the table, the health of their families, and the economy of their living. As a general thing our farmers need to pay increased attention to their gardens.

With our villagers and town folks, gardening is to most of them—poor and rich alike—a necessity,

a pleasure, and a recreation. A necessity, because it gives them, at less expense, better vegetables than they usually buy in market, better for being fresh, at any rate; a pleasure, because it fills their leisure hours with an agreeable occupation; and a recreation, because the time spent within it is healthful, promoting cheerful intercourse with their families, and friends, and good in every way. They thus become superior gardeners by giving their minds to it.

### Maggots in Mushrooms.

Mr. Samuel Wheelock, of Tompkins Co., N. Y., informs us, that he followed closely the full and minute directions for cultivating Mushrooms, given in the last November *Agriculturist* (Vol. 16: page 262,) and as the result he has a very large crop. But, unfortunately, all the plants that grow to good size are infested with maggots or worms. He has taken care to twist out the stems that no decaying portion be left in the ground; but even the first that grew upon the plot were infested. There must be some local cause for this difficulty, either in the soil, manure or mulching. We know not what to recommend. A sprinkling of salt upon the bed might be beneficial. A toad or two would pick up many insects that infect such places.

### Watering Strawberries, and Killing them.

J. G. Leverich, Vermillion Co., Ill., writes, that in 1856 he read a newspaper account, that some one in Georgia had produced strawberries ten months in a year, by planting near a stream and watering the beds daily. "Mr. L. resolved to try the experiment, and here is his statement: 'Last season, having a bed set with 'Prolific Hautboy,' and 'Hovey's Seedling,' I determined to make experiment of watering daily, in order to produce a Fall crop. The plants were confined to hills, the runners closely trimmed, and the ground mulched. From July 1st to Sep. 16 they were watered at evening, every day that it did not rain, but not so much as a blossom made its appearance. Last Spring, the Hovey's were entirely used up, but the Prolific bore a fair crop the present season.'

REMARKS.—We have frequently seen it stated, that strawberries could be raised with no manure except water, and that they would become almost "everbearing," by showering them every day; but, as with many other theories which from time to time creep into newspaper columns, we did not consider this of sufficient importance to notice, much less to advise a trial. The strawberry delights in a fair amount of moisture, and is benefited, in dry weather, by an occasional watering, but not being a "water plant," it may be drowned out, as were the Hovey's Seedling above alluded to.

"FELTEN'S GREAT SEEDLING STRAWBERRY."—This was first announced this season as "Felten's Improved Albany Seedling." This was a misnomer, as it is a seedling from Wilson's Albany, and therefore a distinct variety. It is represented as superior to the noted parent variety, in size, flavor and productiveness, which is saying a great deal for it. We have had no opportunity to see it in bearing, and, of course, can not speak definitely of its claims, but if half of what is claimed for it be true, it is destined to take a foremost rank. For the purpose of testing it, we have put out some of the plants obtained from Messrs. Spangler & Graham, Philadelphia, whose advertisement may be found in the September *Agriculturist*.

## Rural Gossip.

It was the writer's wont, during some of the warm afternoons of the past summer, to leave the sanctum and saunter through our garden and grounds for recreation. The walk, in one direction, leads to an arbor built under and around an ancient elm, a picture of which we have formerly given to our readers and now reproduce.



This was a favorite resort because, though completely shaded from the sun and concealed from street goers, it yet commanded a fine landscape. Here we often sat undisturbed for hours, and made many jottings in our portfolio for the *Agriculturist*. Sometimes, the members of our family would follow us, and occasionally, a visitor or two would seek us out and claim a seat by our side. Would it be strange if in our afternoon talks, there were some of them worth recording? Would it be strange if, with a group of young and old about us, on the grass, we sometimes opened our note-book and read an occasional lubrication? Here is one of them:

## ABOUT GARDENING.

How suggestive the word, garden! The very sound carries us away to Eden, the first garden, and brings before us a fairy scene of fruits and flowers, of sunlight and shade, of perfect beauty and unmingled delight. It recalls whatever history, poetry and books of travel have told us of beautiful scenes in the East, in southern Europe, and in our British father-land. What wonder that the most cultivated nations, ancient and modern, have been noted for their love of gardens! Where could Plato and Aristotle have more successfully taught philosophy, than amid the groves of the Academy?

[Here, an old gentleman who had hobbled up, begged leave to interrupt us by saying that if Plato had taught philosophy as sensibly as Bacon did, the world would have got on better and faster. He wondered if Plato's fondness for gardens and trees didn't make him the 'highfalutin' philosopher he was? We simply replied that Plato's philosophy was very good of the sort, and that Bacon was as much of a garden-man as Plato.]

Pliny and Horace seldom wrote better than when rural life was their theme. And who can forget that our Savior spent some of the most trying hours of his life in a garden, and in a garden made his grave! Divest literature, ancient and modern, of its essays and poetry on country life, and of its illustrations drawn from rural scenes and employments, and you strip it of half its charms.

["How doth the little busy bee," &c., chirped in a curly head, at our feet. After patting her locks, and thanking her for her appreciation, we went on:]

The influence of a garden upon the forming of the mind and character of youth, is of greater importance than is generally supposed. Not a few men have been saved from vicious indulgence, not a few have been directed into paths of virtue, and honor, and high endeavor, by reason of their early association with beautiful scenes in nature. Train up a child in a home destitute of rural attractions, where the beautiful in the surroundings of daily life is ignored, where the ruling motto is: "Money makes the mare go," and it will be strange if that child does not grow up an avaricious, cold, calculating miser. He will, at least, care little for personal improvement, will possess little in his character to win the affections of others, and will do little to make the world happier or better. His own children will grow up with little attachment for home, and, unless their finer feelings are crushed out, will be glad to escape from it as soon as possible.

How different the case when parents surround their homes with some kind of rural embellishment! They need have no grand and expensive garden, nothing that requires the neglect of other things, or imposes a burden of care and labor. He who has the time and the means, may gather about his dwelling all manner of curious and rare trees and shrubs; velvet lawns may stretch away on every hand, and everywhere there may be seen the hand of educated taste and skill. But a garden may be much less than this, and yet be very attractive and useful. It may consist of only a few favorite shrubs and old-fashioned flowers, and a little grass-plot, nothing more. The planting and tending such a garden may be the recreation of the family in the intervals of other pursuits. It will be loved all the more, if the work is not done by the "hired man."

But let no one undertake to do up all his gardening at once. For the first year, it will be enough to break up the ground and set out a few trees and plants. Next season, manure and pulverize the soil more thoroughly, and add a few hardy herbaceous perennials and annuals, and lay out a walk or two, which may be gravelled. For another year, introduce some choicer plants and vines, look well to the weeds in the walks, keep the grass-plot trim, and build a rustic arbor or seat, in some appropriate place. The experience and reading of each year will suggest something new for the year to come. And so the labor of each season will be comparatively light, and the curiosity will be continually awakened and gratified.

The young should be taught to love gardens, not only for their beauty, but also for the study they afford of the works of Nature. With the first swelling of the buds in Spring, explain to them the mystery of the rise and fall of the sap, and of the growth of all vegetation.

[Here, a schoolmaster present, wanted to know if we understood this mystery. Could we, or anybody else, tell exactly what caused the sap to ascend? And as to its descending, he would like to see satisfactory proof of it. The school teacher was implored to wait until another time for an explanation. Expressing our surprise that he should doubt that an Editor knows everything, we proceeded.]

When flowers appear, take one and dissect it, and even a young child will wonder admiringly at the mechanism and arrangement of its several parts, the design of calyx, petals, and stamens, and pistils. And when Winter approaches, ex-

plain to your pupil why the leaves fall; show him the next year's buds already formed at the bases of the leaves, and the ripened wood prepared to resist the action of storm and frost. In this way, a spirit of inquiry will be aroused, which will result in the acquirement of mental discipline and an improvement of the character. For the investigation of one subject will lead to the study of others, and familiarity with pure and beautiful objects will tend to personal refinement. No one can be long engaged in gardening, without wishing to acquire a knowledge of botany. Ladies, especially, find great attractions in this study. It gives them a new insight into the traits, the very heart, of the plants they cultivate; it leads them off into pleasant and healthful strolls in field and forest, in quest of flowers; and the habit of close examination and nice comparison which the study fosters, often gives their minds an acuteness and force as great as can be derived from classical studies.

[Here, a young lady, attending a boarding-school near by, re-arranged the folds of her dress, and sat up a little more erect. We shut up our portfolio at this point; whereupon the old man before mentioned, said our piece was a pretty smart one, and good doctrine on the whole, and he hoped we would put it in the paper. We have followed his advice.]

## Set Out a Shade Tree.

You admired those trees in Mr. Smith's yard, last Summer. How cooling their shade, how ample and rich and graceful their foliage! How finely they set off the house behind them! You said to yourself that those trees added \$500, to the value of his premises, and you resolved that when another planting-time came around, you would set out a good lot of trees around your own homestead, and along the street in front of your land. Now, that planting time has come, be sure and keep your vow. Don't say, I haven't time, or it won't pay, or I am getting too old to plant trees, I shall never live to sit under their shade. Don't indulge in any such vain pleas for indolence. You have time to set out, at least a few. It will pay, as every year's observation shows. Very likely, you will live to enjoy their shade. Trees grow very fast, if well planted and afterwards well-cared for. We have known men to go about, making the last-named excuse ten years in succession, a long time enough for their trees to have grown to considerable size, had they been energetic enough to plant them at the outset.

And what if you don't live to enjoy their shade! Under whose trees do you walk or ride every day, when you go down the street? Trees which men planted before your day. From whose fruit-trees do you gather an abundance of delicious apples and pears every year? Trees which men planted before your day. Now, suppose they had said: Let us not waste our time and money and strength in planting trees, for we shall not live to enjoy their shade and fruit,—the present generation would have been poorly off in these respects. Who can not see that every generation is indebted to those preceding it, and should make the debt for those following, larger still? It is a debt, strange to say, which enriches those on whom it is entailed, and which makes children bless the memory of their fathers.

REDEEMING TIME.—"I say Peter, in going round the world a man loses a whole day from his life. Can he in any way make it up again?" "Oh yes! that's easy. Let him turn round and go back again."



## IN DOOR WORK.

## Hints on Setting out a Table—Deportment while at Table, &amp;c....III.

BY ANNA HOPE.

[Continued from page 249.]

"The Little Folks" in a letter to the editor, referring to my recent articles, inquire: "Is it proper in helping fowl, to ask if any part is preferred, and if so, how shall we be able to help to certain portions unless 'the whole fowl is dissected at once and our dish filled with fragments heaped up,' if not like a 'slaughtered' at least, like a well-disciplined 'army,' standing at ease?" Also, "if we are not to put our knife into the mouth, which hand shall we hold the fork in while passing the food? and if in the right hand, what proportion of our dinner, or of what our plate contains, shall be cut and prepared before we commence to lift it to our mouths?"

Ans.—I do not think that it is as customary now, as formerly, to ask what part of a fowl is preferred. It is taken for granted that every one likes a piece of the breast, and after that is put upon the plate, the carver may inquire, "shall I send you this, or is there any other part you prefer?" If the question is asked, "what part do you prefer?" it is necessary to carve only a few pieces before the choice bit can be reached, unless the choice should be a back bone, and that I never heard any one mention as desirable for the first cut. After the wing and leg of a fowl are cut, any piece is accessible at once. As these are laid upon the dish, the crisp skin should be up and not next the dish. If there is stuffing, it should not be scattered carelessly over the meat. Neatness is just as desirable on a plate, as it is in a parlor. When a slice of fowl is put upon a plate the brown side should be up—if there is only a brown edge that should be toward the outside of the plate, that it may not lose its delicate crisp by contact with gravy or vegetables.

If you are asked what part you like, give a definite answer. Do not say "it is immaterial," nor "I have no choice." Such answers only embarrass a carver, and well might tempt him to pass to another person while you were left in your indcision. I well remember the lesson my father taught me in my early childhood in regard to this matter, and I can not even now think of a person who has "no choice," but as deficient in decision of character in everything else. A lady once went to Dr. Mussey to have a tooth extracted, but she hesitated and hesitated, till he quietly put up his instruments, and told her when she was ready he would attend to her, but in the mean time he must attend to other business. It would not do for a gentleman at his own table, to treat a guest in this way, but children should certainly be taught to know their own wishes, and when asked, to express them. It is easy enough to say, "I will take a piece of the white meat," or "I will take a piece of the dark meat," or even, as I heard a young lady reply, "Any piece but the wing."

Do not remove a part of a fowl from the dish to a plate, to complete the carving. To receive such a plate might spoil the dinner of a fastidious person.

Vegetables should be put neatly and compactly upon the plate, and not scattered over it. Gravy should be put on the plate, not on the meat, or vegetables.

The fork, in "passing the food," may be held in either hand as is most convenient. If used as a spoon, it should be held in the right, as for peas,

tomatoes, squash, &c. If used for a fork, then the left hand may hold it.

Only a few mouthfuls of food—if any—should be cut before beginning to eat.

When the fork is held in the right hand, it is often convenient to use a bit of bread to push vegetables like peas or tomatoes, upon the fork. I, of course, refer to forks with three or four tines, as they are now usually made, when I speak of eating peas with a fork.

## BREAKFAST.

This is not a ceremonious meal, nor a dress occasion. Low necks, and short sleeves, laces and jewelry are entirely out of place at the breakfast table. Linen collars, or those of thick cambric, with sleeves or cuffs to correspond, are designed for morning. Neat muslins, or prints, delaines, or very simple silks, plainly made, are proper, but rich silks and flounces, and heavily trimmed dresses are in bad taste at this meal. And I may here add that it is decidedly vulgar to flounce merino on delaine or any cheap material. No lady ever wears such a dress. No morning dresses can be prettier than those open in front worn over a fine white skirt. On a sewing machine these skirts can be very neatly tucked in a few minutes. It is quite as important that the hair should be neatly arranged at breakfast as at dinner, but the head-dress should be very simple.

For morning work, a dress that can be washed is most desirable, although for Winter something warmer may be necessary. My fancy was once much pleased by a grey cloth basque worn by a friend of mine. Such an article can be as easily dusted as a gentleman's coat.

Pies should never be eaten at breakfast; but it is now the style to have fruit on the breakfast table.

In pouring coffee, the sugar and cream should first be put into the cup, and the coffee poured on. If milk is used for coffee, it should be brought to the table scalding hot. I like the "Old Dominion Coffee Pot," as with good materials it is impossible to make poor coffee in it, if the directions are followed. If I lived in the country, as I do not chance to do just now, I would have cream very rich and thick for coffee, and the coffee made strong, and weakened with scalded milk; but as it is, I am compelled to be content with only the milk. For tea the sugar and cream should be put in the cup after it is filled. I do not like brown sugar in coffee, any better than in tea; it injures its delicate purity.

It is not customary, in good society, to load a tea table with all that can be placed upon it; one or two kinds of cake and sweetmeats, with bread and butter or biscuit, are sufficient for most occasions. A little dried beef, or thinly sliced tongue, is not out of place after an early dinner, but where a family dines late it is wholly unnecessary.

Bread for tea should be cut in very thin slices. In many families the loaf is placed upon the table and cut from as is needed. This prevents the waste of bread or the accumulation of dry pieces. It is convenient to have a bread-board for this purpose. A bread knife is much like a carving-knife, but the thinner the blade, the better.

Cup-plates are out of date. Coffee and tea are drank from the cup, not from the saucer\*. The spoon should be placed in the saucer while drinking. Do not drink with a "schloop," nor eat with open lips.

\* REMARK.—We are fully aware that the writer states what is the custom in good society—and this is all that is intended—but we must quarrel with the custom. There is no doubt that hot liquids of any kind are decidedly injurious to the

teeth. If one has abundant time to sip tea or coffee from a spoon, cooling each spoonful before taking into the mouth, it may do to follow custom, but unless one can wait for this, or until the whole liquid in the cup can cool, we would advise to save the teeth and health by pursuing the "old fashioned" mode of pouring the tea or coffee into the saucer to cool, setting the cup into a cup-plate, or if none were provided, then put it on the table.—Ed.



Masticator, or Tooth Helper—A Hint to Inventors.

In previous articles we have shown the importance of having food of all kinds thoroughly masticated or ground before it goes to the stomach, and this not only for children, but for grown up people. The stomach is not provided by nature to do the work appointed to the teeth, and it can not do it, though the faithful organ will do its best, but the result will be, aches, pains, dullness, headache, languor, and finally disease will surely follow sooner or later. Any lumps of food going into the stomach to be pulverized or ground there, are entirely out of place.

"But," asks an old reader, "what is a body to do who has lost his teeth? Shall he stop eating, like Cuffee, whose advice in cholera times was: 'The best way is to eat nuffen at all, and then you no 'spose yourself.'"

By no means, aged friend. Take plenty of nourishing food of various kinds, but cut or mash it very finely upon the plate before carrying it to the mouth.

Stop a minute! Here, we have it! Looking over an English Journal we see an advertisement of a small implement made 'on purpose' to carry round with you to do the work of the teeth. We have made a sketch of it above, though its internal arrangement is not very clear. It is described as being suited to make hash, pulverize potatoes, and grind food for aged or toothless persons. It is said to be of any size from a pocket edition, upward. You will see that it is provided with clamps and a thumb screw to fasten it upon the edge of the table. The food is to be put into the hopper and turning the crank throws it from the spout upon the plate.

Now, this is a capital idea, we think, and a practicable one too. What's to hinder getting up a small masticator, trimmed in silver or gold, if you like and can afford it. It need not be too large to carry in a lady's work-bag or reticule, or in a gentleman's overcoat pocket. Fashion would soon allow you to take out your masticator, even at a friend's or stranger's, fasten it upon the side of the table and turn away. You will thus be independent of tough beef, false teeth, the dentist, and—bad digestion. A first rate silver or gold mounted instrument would cost less than a new set of teeth, and be far more effective.

We say, here is a splendid field for inventors, and they should not let it go unoccupied. To further the enterprise, we will promise the first

person who will send us a right sort of implement to accomplish the purpose, to give him a free editorial advertisement which will hasten him along on the road to fortune.

For the American Agriculturist.

### Twelve General Rules of Health.

N. B.—Without tolerable physical health all other possessions or acquirements are comparatively useless; therefore

1. Be regular, temperate and cleanly in all your habits.
2. Avoid all unnatural stimulants, especially tobacco and alcoholic drinks.
3. Eat only such food as your own or the general experience of others has proved to be wholesome.
4. Avoid late meals and late hours.
5. Rise early.
6. Keep out of harm's way.
7. Take regular and sufficient exercise daily in the open air.
8. Use as little and as mild medicine as possible.
9. Secure at least one regular evacuation of the bowels daily, especially after breakfast.
10. Cultivate a cheerful temper, and keep a clear conscience.
11. Do not fancy yourself sick upon every trifling ailment, but take prompt measures of cure whenever you perceive decided symptoms of disease.
12. Remember that all must die at some time; therefore prepare betimes for another world.

Flushing, L. I., Sept., 1858.

J. S.

### About Drying Apples.

October and November are the best months for drying apples, and the well-ripened, choice, fall varieties, are by far the best for that purpose. Some people have an idea, that anything in the shape of an apple, big enough to pare, cut, and core, let the flavor be what it may, is just as good for drying as another. We beg leave to correct this error. It is just as important to have a good apple to dry, as to eat raw, cook, or bake. To those, therefore, who want good dried apples, we will offer a few suggestions.

1st. Let your apples be of good size, fair in shape, choice in flavor—sweet or tart, as you may prefer, but both are good for a variety of purposes. They should be gathered *without bruising*; laid by till nearly ripe, but not quite ripe; pared with a machine—if you have a good one—and quartered, or half quartered, according to the size of the fruit, or the use to be made of the article when dried.

2nd. Let the work be done as rapidly as possible, for the fruit may ripen too fast after beginning to do them, and keep the cutting and coring up with the paring; for the moment the open flesh of the fruit becomes exposed to the atmosphere, not heated, it begins to lose its aroma, moisture, and flavor, all to the damage of its quality when dried.

3rd. If you choose to string them, which may be done, or not, as you prefer, do it as soon as you can. We should not dry thus, preferring wire racks for the purpose. Then, instead of hanging them up by the side of the house, in the sun, or in the kitchen, where millions of flies will alight upon, and live on them for several days, put them in a kiln, or drying-room, with a heat of a hundred degrees of thermometer. Let the kiln be ventilated at the bottom and top, to pass

off the exhaling moisture, but not enough to make a perceptible draught through it.

4th. When the drying heat has sufficiently closed the pores of the cut fruit to prevent the escape of its aroma, the heat may be modified ten or twenty degrees, and so continued until they are sufficiently cured for storing away, which may be known by breaking a few pieces, and the absence of any *settled* moisture in the flesh, showing fermentation.

5th. When sufficiently cured, pack them away in small bags, or sacks made of common cotton sheeting, or light flour sacks, not closely crowded in, but as they will naturally fill; tie them closely, and hang them to nails on the side of a dry room. They will thus keep indefinitely, or till you want to use, or market them.

A well selected apple, properly pared, cut, cored, and cured, is one of the best luxuries of the table, while indifferent varieties, carelessly worked up, strung and dried in the kitchen, half covered with flies, fused with the steams of cookery, dust, and the accumulations and exhalations of an open, disordered living-room, are not fit to eat, nor even to sell. We have seen apples dried after the latter fashion, even in the households of otherwise tidy people; and to those who are in the habit of doing so, we say, try the other plan, and if they do not acknowledge it a better way, in every possible use an apple can be put to, call upon us, for the difference in expense.



A Convenient Kitchen Press.

Every housekeeper is aware how often the sad-irons (flat-irons), and sundry other heavy articles are called into requisition, as weights to press meats, fruits, etc., to render them compact or extract juices. We formerly constructed an implement for this purpose, thus: A stout board was cut four feet long, and five inches wide at one end, and tapering to 1½ inches at the other. Two strong spikes were driven into the wide end, but left projecting one inch. Over the usual place of the kitchen table, an upright strip was nailed against the wall, and fitted with pairs of holes over each other, so arranged that the spikes would fit into them. Any article to be pressed was set upon the table near the wall, the large end of the lever placed over it, at the desired height, by putting the spikes upon the end into the right holes, when a strong pressure was obtained by a small weight, say a sad-iron, hung upon the long arm.

We have just obtained a household implement, more convenient for most purposes, an engraving of which is shown above. It consists of a cylinder made of tin, three or four times its usual thickness, around the bottom and top of which is an iron band, well coated with tin—three tinned iron feet being attached to the lower rim.

Inside is a movable bottom board, pierced with holes, and over this a round board or follower, just fitting the drum. Over the top is a tinned iron cross-piece, which slides on easily, and when turned round to a certain point, catches upon projections on the upper rim, and is held firmly. Through this cross-piece a long screw passes, and fits into a hole in an iron placed on the top of upper wooden follower. Fruit, meat, or other articles are put in, the upper board placed upon them and the pressure applied by turning the screw down. It appears to be well adapted for the purpose for which it was designed. It is called "Jeuk's Universal Kitchen Press." Particulars, as to price, &c., will be found in the appropriate place in the advertising columns.

### An inquiry about Bread—The use of Cream of Tartar and Soda.

To the Editor of the American Agriculturist:

It is now a common thing for editors, lecturers, and authors on cookery to repudiate the use of soda, cream of tartar and saleratus in making bread, stating that these drugs are poisonous, producing dyspepsia, and other maladies, and so affecting the constitution of the American people that they are rapidly producing a degeneration of the race. Are these things true? If so, why is it so?

Bread is usually raised by carbonic acid introduced into the dough by fermentation, or chemical action. Now when the cook takes a teaspoonful of bicarbonate of soda and an equal quantity of tartaric acid and dissolves them separately, and incorporates them with the dough, a chemical change immediately takes place by which carbonic acid gas is eliminated, which causes the bread to raise. The *rational* of the process is easily understood. The tartaric acid unites with the soda producing *tartrate of soda* which is left in solution in the bread, whilst the carbonic acid of the bicarbonate of soda is set free, most, if not all, of which escapes during the process of baking; but even should it remain in the bread, it is confessedly not deleterious; but the real question is this: Is the tartrate of soda injurious to health? If this question is fairly settled, aside from adulterations of soda, cream of tartar and saleratus, the whole question is settled—for when cream of tartar and saleratus is used, tartrate of potash is left instead of tartrate of soda, (a).

Tartrate of soda and tartrate of potash are not poisons, and are not injurious to health. They belong to the class of neutral salts, and are, medically considered, refrigerant, diuretic, and mildly laxative. They are exceedingly simple and inoffensive salts without irritant or corrosive qualities.

Chloride of Sodium or common salt is taken as food, perhaps in as great quantity as tartrate of soda or potash, and with much more truth might be called a deleterious agent, as its properties are stimulant, tonic, chologogue, irritant and emetic, yet no one thinks of calling it an unwholesome ingredient in food. So with lime, being a necessary constituent of the body, it enters into the system in the form of phosphate and carbonate, in food and drink, yet no one thinks of denouncing it as detrimental to health, because *quick lime* can not be taken as food. If warm or hot bread is to be denounced, let it not be because it contains soda or cream of tartar, but for the true reasons. I hope to elicit the opinions of the scientific on the subject. M. D.

Jefferson, Greene Co., Iowa, July 29, 1858.

REMARKS.—(a) Cream of tartar and bi-carbonate of soda, (i. e. common cooking soda) are the substances usually employed. These when



united in bread or cake produce a double salt called "*Siegnette* or *Rochelle Salts*," (i. e. tartrate of potassa and soda), and not simply "tartrate of potash," as stated by M. D. The Rochelle salt thus formed by using cream of tartar and soda, in bread, cake, etc., is a neutral one, being neither acid nor alkaline. It is mildly purgative (physic-ing), well suited to delicate and irritable stomachs. The dose required for cathartic effect is from half an ounce to an ounce, which is more than would be produced in raising forty or fifty ordinary biscuits with cream of tartar and soda. Therefore the amount consumed by a person at a meal, is too small to produce material injurious or beneficial effects, and we have never condemned its use in any kind of bread or pastry. As far as health is concerned we would prefer pie crust, for example, raised with cream of tartar and soda, to that made "crisp" with hog's fat. We think the chief injurious result from soda raised biscuits and bread arise from the fact that, when made light and palatable, persons eat double or treble the quantity which the stomach can digest, or which the system requires as nourishment. It is certain that most persons eat a much larger bulk of new bread or biscuit than of that a day or two old, though bulk for bulk, they both contain an equal quantity of nutriment.

But while we do not fear any material injury from the small quantity of cream of tartar and soda now used in cooking, we would not advise its increase, for even a small quantity is absorbed into the system and renders the urine slightly alkaline. Perhaps, everything considered, it is better to use bread raised by the usual yeasting process, and resort to cream of tartar and soda, only for occasional convenience. Whatever the "editors, lecturers, authors or dentists" may say on the subject, we shall not fear any evil effects, any shortening of life, or any teeth spoiled from eating two or three times a week, a proper quantity of bread, biscuits, etc., raised by cream of tartar and soda.

The case is somewhat different, if cream of tartar and soda be not used in due proportions. If there be an excess of soda, not only will the dough turn yellow, when baked, but the excess of soda will disturb the digestion by neutralizing the natural acid of the gastric juice. The ordinary rule in cooking, is to take one spoonful of soda to two of cream of tartar. This is nearly correct. The true mixture, in order to have them exactly combine and neutralize each other, is to weigh them, and mix 75 parts of cooking soda (the bicarbonate) with 187 parts of cream of tartar;\* or about 1 ounce of soda to 2½ ounces of cream of tartar.—Ed.

\* The chemical reader will understand that cream of tartar is a combination of tartaric acid and potash. Tartaric acid is represented by  $C_4H_4O_6$ , and potash by KO. Cream of tartar is therefore  $KO, C_4H_4O_6 + HO$ , the HO standing for one equivalent of water which combines in crystallization. Bi-carbonate of soda is  $NaO, 2CO_2$ . On uniting these two substances the carbonic acid escapes, producing the rising, or effervescence, and in the remaining (Rochelle) salt we have the double compound  $(KO + NaO)C_4H_4O_6$ .

The chemical equivalents are C=6; O=8; H=1; K=39.2; Na=23. By adding and multiplying the equivalents and number of atoms in bi-carbonate of soda and cream of tartar respectively, it will be seen that the combining numbers or equivalent are as stated in the text, viz: 75 for bi-carbonate of soda, and 187.2 for cream of tartar.

**THE VAINEST FOWL**—The general opinion is that the vainest of all birds is the peacock. We think the goose is. A goose, when entering a barn through the doorway, invariably bobs her head to avoid hitting the top. Evidently every goose thinks herself at least fifteen feet high.

**CONCENTRATING MANURE**.—Lord Kames, in a

conversation with his gardener one day, said, "George, the time will soon come when a man shall be able to carry the manure for an acre of land in one of his waistcoat pockets;" to which the gardener replied, "I believe it, sir; but he will be able to carry all the crop in the other pocket."

### Making Good Butter.

The making of good butter, is a great art, one of which any woman who possesses it may be truly proud; for there are few things which go so far to make up the daily comforts of good living as good butter. The art of making it is one of the essential processes of domestic rural economy in our day. But the ancient Greeks never employed the article; the old Romans knew nothing about it, until taught how to make it by the Germans. When Julius Caesar invaded England he found that the inhabitants had an abundance of milk from which they made butter, but the art of making cheese was taught them by their invaders.

The chief causes of poor butter are: 1, want of perfect cleanliness of everything used in and about the dairy; 2, want of a cool, light and airy place to set the milk; 3, a neglect of constant attention and frequent examinations of the milk, so that the cream may be removed at the proper time, for every good butter maker knows that if allowed to remain long after the milk becomes thick, it loses its fine flavor; 4, suffering the cream to stand too long before it is churned, or to get too warm, causing the butter to become sour, soft and obnoxious to the taste of all lovers of good butter. These are the main causes of so much inferiority in the quality of this important article. Imperfect working and overworking are also very common errors in butter making. On the whole there seems to be too little system, or too much hap-hazard work, generally, among those who make butter for our great public markets.

The milk should be strained, as soon as brought in, through a fine linen cloth strainer—into pans holding six quarts each—a wire strainer will not keep all the particles of dirt out which unavoidably get into the milk-pail. The temperature of the room should not fall below 50° nor attain a warmth over 60 degrees. At this temperature the cream will all rise before the milk coagulates, or thickens, and the milk may safely stand 24 to 30 hours before skimming. It should be examined however, twice a day, and when on the point of changing the cream should be taken off. No more cream will rise after the milk is once soured.

Churning should be done every day, if sufficient cream is obtained. If not the cream in the pot should be thoroughly stirred whenever any is added. Cream just taken from the pans should not be churned, but kept over till the next churning. The butter should be taken out immediately after it is gathered, and thoroughly freed from the buttermilk, salted, and set away for 24 hours, when it should be again worked until it presents a firm and uniform appearance. An ounce of salt to a pound of butter for market, but a little less for home use, is our rule. If the butter is packed in firkins, or jars as fast as made, a cloth wet in strong brine is pressed down closely over each layer as it is put in, and when filled the cloth must be covered with salt two inches in depth and kept moist. The room in which the butter is kept should be dry, airy and cool, and contain nothing save what belongs to the dairy.

It is only by the constant observance of such necessary rules as the foregoing, that butter, pos-

sessing that excellence of flavor and uniformity of color, so desirable, can ever be made; and if these rules are adhered to, there is no danger whatever of producing a poor article.

MICHIGAN.

### Hams—A Good Pickle.

Having recently tried, proved and approved the excellent quality of a ham obtained of Haight and Emens, 226 Front-street, in this city, we solicited from them the best directions for pickling-hams, and they have consented to give their method to the readers of the *Agriculturist*, though the process has hitherto been a private matter.

**For 100 lbs. of Hams.**—Pack them in a barrel or cask, and pour in water enough to cover them. Pour off the water, and add good rock, or Turk's Island salt, enough to make a brine that will just float potatoes. Two or three kinds of potatoes should be dropped in, as some varieties are much heavier (of greater specific gravity) than others; about the average weight is desirable. To the brine for the hundred pounds thus prepared, add one pint of good molasses, and six to seven ounces of saltpetre, using the large, clear crystals, as being the purest. Make and use the pickle cold. Then pour the liquid back upon the hams, and let them stand six weeks, when they will be ready for smoking, though they may stand as much longer as may be desired, as they will in the first six weeks take up all the salt that they will absorb. When removed finally for smoking, they should be thrown into fresh water, and stand 24 hours.

Take notice, that the position of the hams in the barrel should be changed once in 10 or 12 days, to let them lie upon each other at new points, and allow the brine to come in contact with the parts which had previously lain together. This is an important hint in pickling hams, whatever kind of pickle may be used.

### Plea for Flies and Spiders.

To the Editor of the *American Agriculturist*:

I do protest against all your fly and spider poisons. They are 'agin nature,' as Tim Bunker would say. Does a common observer know what the flies do? Let the merchant protect his goods with gauze, but do not destroy the flies. Think how many little specks of grease, sugar and other matter would undergo decomposition if not removed with the delicate swab of the fly. I have been almost nauseated by offensive smells on premises where cobalt had done the work. Put away that trap and cobalt; go to scrubbing and cleaning every nook and corner, and you will have few flies, if any. And I here put in a plea for the spiders. Good housewives—did you ever live in a musketo country, where the little pest blows his shrill horn about your ears for half the night, and then penetrates your skin; and filling himself with your precious life stream, flies away and hides himself in the angles of the ceiling, till the next night? But if my friend the spider has not been thoughtlessly swept away, he has his net spread, and that musketo will trouble you no more. Give me friends that will defend me when assailed unjustly or ignorantly. So the fly shall find a champion in me, and the little tiger spider too.

ALABAMA.

Tuscaloosa Co., Ala., Aug. '58.

Of all poverty, that of the mind is the most deplorable.

### About Starch.

A foreigner, whose chief idea of the American people had been drawn from the pictures of the "Universal Yankee Nation," that find their way into foreign prints, would be led to think starch an article little known, or at least little used here. But a visit to our cities, or our country towns and churches, and a sight of the stiff collars and "dickies," to say nothing whatever of the boundless crinoline, would soon change his opinion; and when he here reads, that on this side of the Atlantic we daily consume about 250 tons—or half a million pounds of this article, he will conclude, that, after all, we are quite a starched up people.

Where does the starch come from? Almost every thing we eat contains more or less of starch. The following table gives about the average proportion of starch in several leading articles:

100 Pounds.	Starch.
Wheat Flour (in ordinary state).....	40 to 50 lbs.
Rye Flour.....	50 to 62
Barley Flour.....	65 to 70
Oat Meal.....	70 to 80
Rice Flour.....	83 to 86
Corn Meal boiled.....	76 to 82
Buckwheat Flour.....	50 to 55
Bean and Pea Meal.....	40 to 45
Potatoes (undried).....	12 to 16
Potatoes (dried).....	55 to 65
Sweet Potatoes (undried).....	14 to 18

It will be seen that the amount varies considerably, dependent upon the variety of grain, the soil, location, etc. Thus: Wheat grown at the South, usually contains more gluten, and much less starch, than the white wheat grown at the far North; while, on the contrary, the Southern white corn is more used for starch-making than the Northern flint varieties. A glance at the table will show that Indian corn (maize) has a much larger amount of starch, in proportion to the relative prices, than any other article named. For example: calling flour worth 2 cents per pound, and corn meal 1 cent per pound, which is about the usual proportion, \$2 worth of flour (100 lbs.) would contain, say about 67 lbs. of starch, while \$2 worth of corn (200 lbs.) would contain 155 lbs. of starch. This fact is well understood by starch manufacturers, and they now use corn almost entirely, except in a few localities where potatoes still grow well, and are sold very low.

Tapioca and arrow-root are mainly starch obtained from roots, growing—the former in South America, and the latter in the West Indies.

Starch exists in small grains, too small to be seen by the unassisted eye, but readily examined with the microscope. They vary in size, from one three-hundredth part to one ten-thousandth part of an inch in diameter, and hundreds of millions of particles are contained in a table spoonful. These particles vary in size and shape in different articles, as shown in the engraving of two varieties.



GRAINS OF RICE STARCH. GRAINS OF POTATO STARCH.  
Even the finest wheat flour contains the starch particles in regular, unbroken form.

Starch is a very simple compound, each atom being made up of 12 atoms of carbon (charcoal), 10 atoms of oxygen, and 10 atoms of hydrogen (C<sub>12</sub>, O<sub>10</sub>, H<sub>10</sub>). The chemical reader will readily understand that starch is really composed of 12 atoms of carbon, (charcoal,) and 10 atoms of water—as the 10 atoms of oxygen and the 10 atoms of hydrogen are equivalent to 10 atoms of water. In other words: 9 lbs. of pure, white, dry starch really contain 4 lbs. of charcoal, and 5 lbs. of water, and nothing else. This is one of ten thousand wonders revealed by chemistry, which we cannot now stop to explain or dwell upon.

Starch serves an important end in food, since it supplies a large proportion of the material for oil or fat in the body, and the carbon for producing the warmth of our bodies.

How Starch is obtained.—This we cannot fully enter into, but will give a few hints. Make flour into a stiff dough, put it into a muslin bag, and work it over with the hands for some time in a vessel of water. The starch will pass out into the water, and an elastic, tough, gum-like dough, called *gluten*, will remain in the cloth. Allow the water to stand several hours, when the starch will settle to the bottom. Pour off the water carefully and add more water, stirring it well with the starch, and let it settle again. A few successive washings will produce a pure, white starch. Put this in a muslin bag to drain and dry. When nearly dry, heat it slowly in a warm oven, and it will form starch crystals, which will be visi-

ble on breaking the dry mass. Ground grain of any kind, rasped potatoes, and some other roots will produce a similar result.

We recently visited the "Glen Cove Starch Works," at Glen Cove, L. I., 25 miles east of this city, which is one of the largest and most perfect establishments of the kind in the world. There, the white Southern corn is first soaked until soft, then ground in water and run through bolters, or sieves, which remove the hulls and coarser particles. The milky fluid is conveyed into immense vats and allowed to settle. The water is drawn off and more added at several successive intervals, until a beautiful pure, white starch is obtained. The magnitude of the operations carried on may be gathered from the fact, that the buildings cover nearly two acres of ground, and 18 tons, or 36,000 lbs. of starch are daily manufactured. The purest spring water is used, which is an important requisite, and upon which much of the perfection of the process depends. There are several details which we cannot give, such as the proper soaking, perfect separation of the gluten by chemical additions, etc., etc. About 23 lbs. of starch are usually obtained from a bushel of corn. The remaining portions are saved in a semi-fluid state, like thin mush, and this is largely used by farmers in the vicinity for feeding milch cows, hogs, and other stock. It is sold at 30 cents per barrel, at which price it would seem to be a very economical food. Indeed, while writing this article, Mr. Willis of Syosset happened in, and he says he finds it decidedly profitable to cart it 9 miles to feed to milch cows.

### American Women Buying Washington's Tomb and Homestead.

To the Editor of the American Agriculturist:

Do your readers know of the effort which is now being made through the length and breadth of our land, from the forests of Maine to the flowers of Florida, to obtain possession of Mt. Vernon? This name, which calls up to us, not only the home and tomb of Washington, but the farm which he cultivated and loved, as all your readers love some acres, few or many, of their own, is now placed within our reach. The Mt. Vernon Association of the women of the Union has, for the sum of \$200,000, purchased two hundred acres of the land belonging to the Mt. Vernon Estate, including the mansion house and its appendages, the garden, and landing on the Potomac, and above all, the Tomb which contains the mortal remains of the Father of his country. A good price, some practical farmer will say, thinking only of the corn and wheat these acres will raise. But Mt. Vernon raised something above price, in the hearts of our countrymen and country women. Washington, his home life, his farmer life, which he loved best, and longed for while in command of an army, and at the head of a government, his crops which he planted, by directions given from the besieging camp near Boston, from Head Quarters in the Highlands, from the President's house in Philadelphia; the love and veneration we feel for the man, all these thoughts and feelings cluster round Mt. Vernon, making our hearts yearn towards it somewhat as he did. We wish to have it owned by the people of the country, to have it kept forever, as it was while in his hands, safe from the chances which befall private property in this country. It should be sacred to his memory, a spot which all the world may visit and bring away lessons of Wisdom, of uprightness, of trust in God, and where we may learn true patriotism and devotion to the highest good of our whole country.

On the 6th of April last a contract was made with the proprietor of Mt. Vernon, for the purchase of the 200 acres described for \$200,000; \$18,000 were paid in cash, \$57,000 are to be paid January 1st, 1859. This is now ready for payment, making in all \$75,000. The effort now making by the women of our country, is to raise the remainder, \$125,000, by the 22nd February next, Washington's birth day, in order to obtain possession of the estate on that day. The payment of one dollar makes every one, man, woman or child, a member of the association, and a joint proprietor of Mt. Vernon. The Regent, Miss Cunningham, is empowered by the Constitution to appoint Vice Regents from each State, who form a Council of Management. Twelve States are already organized as follows: Mrs. Little, Portland, Maine; Mrs. Greenough, Boston, Mass.; Miss Hamilton, New-York; Mrs. Ritchie, Virginia; Mrs. Dickinson, Wilmington, N. Carolina; Mrs. Eve, Augusta, Georgia; Mrs. Le Vert, Mobile, Ala.; Mrs. Morse, New Orleans, La.; Mrs. McWillie, Jackson, Miss.; Mrs. Fogg, Nashville, Tenn.; Mrs. Walton, St. Louis, Missouri; Mrs. Murat, Florida. Subscriptions and contributions, whether in small or large sums may be sent with name and residence to either of the Vice Regents, or to the Treasurer of the Association, George W. Riggs Esq., Washington, D. C., or to the New York office—in the Cooper Institute, Astor Place, addressed to Mt. Vernon Ladies' Association, New York City P. O., Station D. From the contract with Mr. John A. Washington, that,

"the said vault, the remains in and around it, and the inclosure, shall never be removed or disturbed," every woman who loves her home and every farmer who tills his land, may come forward with security to help on this national tribute of devotion to the memory of Washington.

The names as proprietors will be registered on the books at Mt. Vernon.

### Death of Mrs. Loudon.

There are few reading farmers or gardeners who are unacquainted with the valuable works of J. C. Loudon, who died in 1843; but a much smaller circle are familiar with the writings of his worthy consort who may be said to have laid the foundation of "Ladies' Flower Garden Literature." We have received the intelligence of her death which occurred on the 13th of July. The Illustrated London News of July 17th, thus notices the event: Mrs. Loudon, a well-known name among English women from her beautiful and valuable works relating to English flowers and the English flower-garden, died in London on the 13th inst., at the age of fifty-eight. We remember the time when she first obtained some distinction in literary circles. She was then Miss Webb, and as Miss Webb she wrote and published a novel, in three volumes, called "The Mummy." "The Mummy" introduced her to her husband, the late J. C. Loudon, whose labors in landscape gardening were so very useful, and whose writings on English forest-trees will be remembered. When Miss Webb married Mr. Loudon she knew so little of flowers that she could with difficulty distinguish a daisy from a dandelion. But with an innate love for wild flowers, and for garden flowers generally, she set resolutely to work, and under her husband's tuition soon became an adept in something more than the language of flowers, and, before many years were over, a skilled writer on the subject of Gardening for Ladies. Her "beautiful Flower Books," as the trade truly describes them, form six volumes quarto, and contain upwards of fifteen hundred exquisitely colored illustrations of the choicest wild and cultivated flowers. She had the skill to choose taking titles: witness "The Ladies' Flower Garden of Ornamental Annuals," "The Ladies' Flower Garden of Ornamental Greenhouse Plants," "The Ladies' Flower Garden of Ornamental Bulbous Plants," "Mrs. Loudon's Practical Instruction in Gardening for Ladies," "The Ladies' Companion to the Flower Garden," &c. Mrs. Loudon had a Government pension after her husband's death, of one hundred pounds a year, and has left an only child—a daughter—who inherits the literary tastes of both her father and her mother.

### Valuable Books.

- I. BOTANY FOR YOUNG PEOPLE AND COMMON SCHOOLS. How Plants Grow; a simple introduction to Structural Botany; with a Popular Flora. Illustrated by 500 wood engravings. By Asa Gray, M. D., Fisher Professor of Natural History in Harvard University. New York; Ivison and Plimney. 75 cents.
- II. FIRST LESSONS IN BOTANY AND VEGETABLE PHYSIOLOGY. Illustrated by over 350 wood engravings from original drawings; to which is added a Dictionary of Botanical Terms. By same as above. \$1.
- III. MANUAL OF THE BOTANY of the Northern United States, including Virginia, Kentucky, and all east of the Mississippi: arranged according to the Natural System. By same as above. \$2.50.
- IV. INTRODUCTION TO STRUCTURAL AND SYSTEMATIC BOTANY, and Vegetable Physiology, being a fifth and revised edition of The Botanical Text Book, illustrated with over 1300 wood cuts. By same as above. \$2.

We give here the titles of a complete series of volumes, in which is presented the scientific side of a subject which we are constantly treating in the *Agriculturist* in a more practical way. Our pages are taken up to a considerable extent with directions for tilling the soil, showing when and where to sow seed, how to destroy weeds and multiply valuable plants, and how to preserve the fruits of the earth and make them serviceable for man and beast. The knowledge that men have concerning the vegetable kingdom and the life and growth and reproduction of plants, when properly classified and arranged, constitutes the science of Botany; and it is easy to see that such a science must be of great service, directly or indirectly, to those who are engaged in agriculture, and whose constant aim is to get from the earth certain vegetable products for food, fuel, shelter and clothing. Botany has to do not only with flowers and the flower garden, without which no farm is complete, but with every species of vegetable growth—with the grasses, the grains, the roots, the fruits and the trees, about which every farmer's mind is exercised.

Professor Gray is well known among men of learning as an accurate and thorough naturalist. His works bear evidence on every page of being written by one who is master of his subject. He writes in a style singularly



clear and attractive, and evidently tells what he himself knows and thinks, and not merely what he has found in other men's books. The admirable illustrations with which these volumes are profusely supplied, are chiefly original and drawn from nature. We heard the other day of an author, who had compiled several books for children, but who was greatly puzzled to determine the name of a curious insect he had found in his garden. He asked one and another without gaining the desired information, but was somewhat confounded when a third gentleman took up from the table one of his own works for children and showed him there a picture of the insect with a full description. We venture to say that the author of the volumes before us is better informed on the subject about which he writes.

The first of these volumes, "How Plants grow," is one of the most attractive elementary books. It is a good study book for common schools, and a good reading book for vacations at home; and wherever it finds its way, some persons older than children will not be ashamed to be reading it. A few weeks since, we saw a lady at the White Mountains pouring over its pages for a whole evening. We know a minister in this city who was so much pleased with it that he took it home and at once began to teach his children botany; and one young girl, not over fond of hard study, was quite won by the author's sympathy for scholars expressed in the remark, "it is a pity that these three words are so long, for the pupil should fix them thoroughly in his memory." This volume is designed for young beginners and contains a classification and description of the common plants of the country both wild and cultivated.

The second book of the series goes into the subject more fully, and is suited to scholars somewhat more advanced. Treating as it does of common things, and giving illustrations of stems and roots and leaves and flowers, such as every boy and girl who lives beyond the limits of city pavements can find at any time, it is admirably fitted to foster habits of careful observation and of the study of nature. The same clearness and simplicity characterize this volume, and a knowledge of its main facts is essential to one who would be a thorough practical agriculturist.

The third volume of the series contains a descriptive account in scientific language of the peculiarities of the plants of the Northern part of the United States, including the Ferns, Mosses and Liverworts. This is full and satisfactory, and is prepared with constant reference to the wants of students. It is intended to accompany the preceding volume. Those who do not care to study the mosses and flowerless plants, can also procure for \$1.50 an edition of the Manual, in which a hundred pages devoted to the Cryptogamia are omitted.

The fourth work of the series is designed for a college text book, and treats of the structure of plants, external and internal, through the whole process of growth from the seed; and also of the relations of plants to each other, in accordance with which they are grouped into classes and families. Though it is profound and scientific, it is not unintelligible. Words of course are introduced into such a treatise that are not familiar and commonplace; the use of them is necessary in order to secure brevity, accuracy and definiteness; but such words will soon become easy to one who will consult the dictionary of terms, at the end of the volume. The whole series we are glad to commend as one of great value, exceedingly instructive, and especially interesting in unfolding the wonders of creation and of providence.

#### A Whole Library in One Work.

We have examined with much satisfaction the first three volumes of THE NEW AMERICAN ENCYCLOPEDIA, now being published by D. Appleton & Co., New York City. It is justly styled a "Popular Dictionary of General Knowledge, for when complete, it will contain about all the information in every department of science, art, history, biography, etc., which will be desired by the great mass of readers. Indeed, we doubt whether one person in a thousand will dare to learn more on any subject than can be found in this work. The first three volumes go down the alphabet only to BRO, and as a test, we called to mind a dozen topics, including matters relating to agriculture, horticulture, geography, biography, etc., and we found upon each topic a large amount of the most condensed, yet full information. There are some things, such as the articles on scientific agriculture, agricultural chemistry, etc., which we would have changed somewhat, had we written them, but taken as a whole, the work is as perfect as could be expected in one of so comprehensive a character. It is as we have styled it, a whole library in one work. Take the first volume as a sample of the others. This begins with A, goes to Arag—not through one letter—and treats of 2,740 topics, in 732 large, closely printed, 2-column pages. This gives an average of over half a column to each subject, though some of the more

important topics occupy several pages, and others, less important, are condensed into a brief space. From this, any one can gather an idea of what will be contained in the entire 15 volumes. We are informed in the introduction, that in addition to a free use of all former encyclopedias issued in this country and in Europe, about a hundred gentlemen assist in the preparation of the different departments. It is under the editorial supervision of Geo. Ripley and Charles Dana.

We have spoken thus strongly of the work, because we deem it an important one—such an one as all will desire to possess who can possibly afford to do so. It is published at \$3 a volume.

#### BOY'S & GIRL'S COLUMNS.

"UNCLE FRANK," whom we introduced to you last month, makes his appearance promptly in this number—he is a prompt old gentleman we believe—and hereafter he will have many interesting chats with the boys and girls we hope. By the way, we see he has been telling you some of our private talk, for which we were disposed to scold him a little, but we did not wish to fall out with him at the first start; and besides, he claimed that when introduced into so large a crowd, a bashful man like himself ought to be allowed to pay his respects and make his apology for his appearance, in his own way.



#### A Boy not Afraid of a Dog.

The following account of a brave boy—one truly brave—we take from the Sunday School Advocate. It imparts a good lesson, for though none of our young readers may be placed in such circumstances as are here detailed, yet all of them, both boys and girls, will often be tempted to waver from the true, the right course, by fear, or by hope of profit. Remember this story, and let it be your fixed principle to do right, without regard to circumstances.

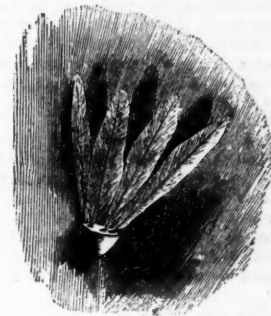
Two wicked men told a good boy that he must swear, or they would let a savage dog loose upon him. "I can't swear," said the boy, "it would be wicked." "You shall, or the dog shall tear you to pieces!" "No," said the boy. "I won't swear! God forbids it!" "At him then!" said one of the men to the dog. "Seize him! seize him!" shouted the other.

Now these men did not mean to let the dog bite the boy. They only meant to frighten him into the sin of swearing. But the dog, being set on; sprung suddenly from the man, who held him, and fastened his sharp teeth in the noble little fellow's arm. Before those wicked men could make the savage dog let go his hold, the boy's arm was badly mangled. Fainting with fright and loss of blood, he was taken into the house of his master, (who was a farmer's servant) and put to bed. A fever set in, and after some days the boy died, forgiving his cruel persecutors.

I admire the conduct of that brave boy. He could not be made to do wrong. He had the stuff in him of which martyrs are made, and I doubt not that he wears a martyr's crown in heaven. Glorious boy!

Children, cherish that boy's spirit. Settle in your hearts at once and forever that you will always do right, cost what it may! Resolve, by the help of God, that

neither money, honor, office, nor any other thing shall ever induce you to do wrong, and that you will die doing right, rather than live by doing wrong. Let your motto be *Duty with poverty and death is better than wickedness with wealth and life.*



#### A Shuttle-Cock.

A little boy "out West" (in Minnesota), wishes the Editor would tell him "what is the Shuttle-cock and Battle-door which we frequently see mentioned in the Sabbath School books and papers?" We have had the accompanying picture made to illustrate the shuttle-cock, which is simply a cork made in the shape of half an egg, with feathers or very small quills stuck in the flat side. The battle-door is somewhat after the shape of a boy's "bat," or wicket ball club. In a regular battle-door, the stick or handle, is about as large as a broomstick, say two feet long, and upon the end of this is a hoop six or eight inches in diameter, upon which is stretched a piece of parchment or thin leather. When the cork of the shuttle-cock is struck by one girl with a battle-door, it flies through the air, the lighter feathers keeping the cork forward. Another girl standing at a little distance hits the cork and sends it back again, when the first girl hits it again. We have seen too little girls keep a shuttle-cock thus flying forward and backward between them a long time, without its once falling to the ground. It is a very pleasant and healthful exercise for girls.

MICROSCOPES AT LAST!—Ever since the July number was issued we have been trying to get some of the microscopes referred to in that number. Only two or three were to be found in this city; then a lot ordered from Paris were lost on the way; and then another lot were poor. But we have at last got some good ones, with the genuine "Coddington lenses." We hoped to have obtained some in German Silver cases, but these we have are all like fig. 4, on page 219 of July number, and in pure silver cases. The present retail price is \$4, though a free demand and larger importations by dealers will probably reduce this price. Those we have were not obtained for sale, but to give for premiums, as described on the last page.

#### Uncle Frank's Chat with the Boys and Girls.

One day last month, I received a note from Mr. Judd, stating that he would be happy to see me a few minutes at his office. I always like to make my friends happy, when I can; so I lost no time in calling upon him. It is barely possible that I might have had another reason for calling so promptly; I well knew that agricultural editors, at this season of the year, frequently have some choice specimens of fruit sent them; "and who knows," I thought to myself, "but Mr. Judd wishes me to discuss with him the comparative merits of the New Rochelle Blackberries? or perhaps," I went on with my pleasant musings, "there is a new variety of peaches to be tested. Something of that sort is in the wind, no doubt. Well, I trust I am adequate to any such performance. I believe I am a man of taste, at all events." With these thoughts, I entered the private sanctum of the editor of the *Agriculturist*. There sat Mr. Judd, at his desk, driving a steel pen of some thirty horse power, more or less, and so busy that I had to hail him twice before he looked up. He did look up, though, after a while, when something like the following dialogue took place:

MR. JUDD.—"I want to make the *Agriculturist* the best farming paper in the United States of America."

UNCLE FRANK.—(somewhat crustily, perhaps, thinking

more of New Rochelle Blackberries and new varieties of peaches than of dry articles on *mulching* and the *curculio*! "You have my best wishes, sir, I am sure. But don't you publish the best paper in the Union, now? Most editors claim to do that thing, I believe. You don't mean to be more modest than the rest of them, do you?"

Mr. J. "Well, editors are not generally overcharged with modesty, that's a fact. It certainly does not amount to a *vice* with them. I don't remember, just at this minute, that I ever heard of one of the brotherhood having been hung on any such charge. I never set myself up as a supremely modest man, to be sure; and I own that I honestly believe the *Agriculturist* is now the very best agricultural paper in the country."

U. F. "Ha! ha! I thought so."

Mr. J. "I said the best *agricultural* paper. Now, what I want is to make it the best paper in the land for *every member of the family*—for the mother as well as for the father—for the boys and girls, as well as for their parents. That's what I want; and what is more, sir, I'll do it. I've done something towards it now, and I'm going to do the rest, without a moment's unnecessary loss of time. See if I don't."

U. F. "You talk as if you were in earnest. I like that. You can't fail of success, with such a spirit. Go ahead, sir; I wish you a million of subscribers—and a good morning."

Mr. J. "Stop a moment, my dear sir, I want your help in this thing."

U. F. "Impossible, sir, quite impossible."

Mr. J. "Permit me to say, that I think otherwise. Listen to me a minute. I am afraid you don't understand me. I want your aid in a department, where you are at home. I want you to write solely for the boys and girls—to keep up a monthly chat with them—to amuse and instruct them, in your best style. Will you do it?"

U. F. "Why, can't you keep up the department yourself, Mr. Judd?"

Mr. J. "I'll tell you. I have so far hoped to keep the boy's and girl's columns all to myself, for I enjoy this department more than all the rest of the paper. But the business of publishing the *Agriculturist* has become so extended, that I do not always have time for a long monthly chat with my young readers. Very often the only time I get for this is when the dear little ones all over the country are in bed, and sound asleep. Now, I want to engage you to *harness up* with me, and help draw these boys and girls into good habits and correct ways of thinking. What say you?"

U. F. "I couldn't think of such a thing, unless you will manage to lengthen my days so as to make them, say, about twenty-five or twenty-six hours long."

Mr. J. "I know well enough you are a busy man, Uncle Frank; and I know equally well, that it is the busiest man who has the most leisure for any little matters out of the ordinary routine of his business."

U. F. "You are right there. It is only your idle man who never does much of any thing, that has no leisure. But really I don't see how I can possibly —"

Mr. J. "Chat half an hour with a hundred and ten thousand boys and girls."

U. F. "One hundred and ten thousand! You don't mean to say seriously, that your paper goes into the hands of one hundred and ten thousand young people?"

Mr. J. "I do mean to say, seriously and truthfully, that I believe the aggregate number of young folks able to read, in the families where the *Agriculturist* is a monthly visitor, can not be less than one hundred and ten thousand."

U. F. "That alters the case, sir. One hundred and ten thousand—when! I'll talk to them. I must find the time, by hook or by crook."

And so, my dear young friends, I am going to chat with you every month—that is, if you and I get along pretty well together. If you don't like my bill of fare, I shall find it out, just as the cook finds out that her dishes are not relished; and as soon as I see you yawning over what I have to say to you, I shall be off in less time than it takes me now to talk about it.

I didn't intend, in this first chat with you, to say much more than just to tell you what I am going to do and how I came to do it. But there is a bird story in my head which has been struggling for some weeks to find an outlet, and I'll tell it now, if you please, for fear it will not keep till another month.

#### THE LITERARY ROBIN.

Did you ever see a robin, who was fond of literature, and selected the very best reading he could find? "No, indeed, sir; did you?" Well, listen to my story, and then judge for yourself.

The world-renowned Washington Irving resides on the margin of the Hudson, in one of the cosiest nooks imaginable. This place he calls "Sunny Side." It is only a short distance from my own country residence. One day, during the last Summer, I visited that charming spot, and was sauntering around the grounds, when I observed a robin on one of the forest trees near the house, tugging

away lustily at a sheet of paper. The paper proved, upon closer examination, to be a manuscript. The bird seemed anxious to deposit the treasure in her nest, which was in process of building on one of the highest boughs of the tree. But the task, like many of those undertaken by architects without wings, especially by that large class of people who are known by the name of "castle builders," was much less easily achieved than determined upon. Robin encountered a host of difficulties. But he still persevered in his work. Now the paper would catch in an angle of the tree; then it would get fast among the twigs and leaves. But the bird toiled on. He didn't get discouraged. He seems to have been a bird with "one idea," for the time, at least. That manuscript must be got into his summer-house, come what might.

"Well, Uncle Frank, did he succeed?"

Of course he did. Perseverance always—almost always—secures success. Now, having stated this fact, I leave you to form your own conclusion as to the intelligence and literary taste of the bird. Don't you honestly think, now, that he must have been a lover of literature in general, and Washington Irving's writings in particular? How came he to spend so much strength, and time, and patience, over that sheet of paper, if he merely wanted it for the purpose of nest-building? Besides, that kind of timber is not adapted to the construction of a robin's nest; and moreover, the bird, after having deposited the manuscript in the place where he wished it, did not attempt to use it in building, but merely attached it to the outside of the nest. Don't you think this looks very much as if the bird knew he was a tenant of the sweetest prose-writer on this side of the Atlantic, and that he had a suspicion that this manuscript was written by Irving's own hand? You smile at all this, and think that it would be well, perhaps, to clip the wings of Uncle Frank's fancy a little. But I do assure you, though I will not waste time now in trying to establish that robin's literary character—I do assure you that there is far more intelligence in birds than most people are willing to give them credit for. I have been a resident in bird-land a great part of my life. I have watched the dear little creatures very closely; and I have learned many things about their habits which would greatly amuse and astonish you. Some other time—not now, I guess—I must tell you a few of my choicest bird stories, that is, if you are in a humor for listening to them.

By the way, a friend of mine, a great lover of the birds, says, that he has satisfied himself, from observation, that the male robin builds the nest, and that the female doesn't meddle at all in the business, except, perhaps, in the way of advice. What do the boys and girls say to this? Is my friend Dr. C. right? I am inclined to think he is mistaken. Have any of you ever watched the nest-building of the robin family, so closely and carefully as to be able to tell me positively what is the fact in this case? For myself, though I have a more intimate acquaintance with the robin family than any other of the feathered tribe, I have always taken it for granted that both the father and mother shared in building their house, and consequently I never took the pains to examine the matter.

#### American Pomological Society.

This Association held its Seventh Session in this city, commencing Sept. 14th, and closing on the evening of the 16th. The meeting was a highly interesting and useful one, and was attended by a very large number of practical and amateur fruit-growers from almost every part of the country. We noticed several from beyond the Mississippi River, where the culture of fruit is being rapidly extended. The whole session, beginning at 9 A. M., and continuing with two short intermissions until after 10 P. M., of each day, was occupied in discussions and reports upon the various fruits. Cultivators from every part of the country presented the results of their experience and observation upon the different kinds of fruits in their several varieties, as they were successively called over. The only objection we can bring to the order of proceeding is, that too much time, relatively, was devoted to the discussion of pears, leaving too brief a space for other important fruits of a wider cultivation and interest.

The preceding part of this number being already stereotyped, we have only room for a condensed report of the proceedings; but the list of fruits named below, gives a clear understanding of the results arrived at, better, perhaps, than a more detailed report would do, for it should be stated that each fruit was called over, and full details of observation and experience were given by all who were acquainted with it. No partiality or statements of interested parties were allowed to shield any fruit from the severest criticism when deserved. We were present during the entire meetings, and, every thing considered, we deem the list of fruits given below as a very valuable one.

At the opening of the session, the usual address was delivered by the Pres., Hon. Marshall P. Wilder, a review

of which we must reserve for the future. The following is the list of officers elected for the term of two years:

*President*—The Hon. Marshall P. Wilder, of Massachusetts.

*Vice-Presidents*—S. L. Goodale, Maine; H. J. French, New-Hampshire; Samuel Walker, Massachusetts; Fred. Holbrook, Vermont; Stephen H. Smith, Rhode Island; A. S. Monson, Connecticut; Charles Downing, New-York; William Reid, New-Jersey; Hartman Kuhn, Jr., Pennsylvania; E. Tatnall, Delaware; Charles B. Calvert, Maryland; Yardley Taylor, Virginia; Walter L. Steele, North Carolina; A. G. Summer, South Carolina; Richard Peters, Georgia; Jos. L. Moultrie, Alabama; Dr. M. W. Phillips, Mississippi; Jas. S. Downer, Tennessee; Lawrence Young, Kentucky; A. H. Ernst, Ohio; J. C. Holmes, Michigan; J. A. D. Nelson, Indiana; J. W. Felt, Louisiana; Thomas A. Beck, Texas; R. C. Overman, Illinois; N. J. Colman, Missouri; George Worthin, Arkansas; Robert Avery, Iowa; J. C. Brayton, Wisconsin; Simpson Thompson, California; Joshua Pierce, District of Columbia; Edward Hunter, Utah; Amasa Stewart, Minnesota; C. B. Lines, Kansas; William Davenport, Oregon; Hugh Allen, Canada East; James Dougal, Canada West.

*Secretary*—Thomas W. Field, Brooklyn, N. Y.

*Treasurer*—Thomas P. James, Philadelphia, Pa.

*Executive Committee*—The President and Vice-Presidents ex-officio; W. D. Brinckle, M. D., Philadelphia, Pa.; T. W. Field, Brooklyn, N. Y.; M. B. Bateham, Columbus, Ohio; L. E. Berkman, Plainfield, N. J.; F. K. Phoenix, Bloomington, Ill.

For convenience of reference, we arrange the lists of fruits together. Those marked for GENERAL CULTIVATION are such as, from all accounts, appear to do well throughout the country, so far as tried. See remarks below.

N.B.—1st. The seven apples enclosed in [ ] were reported by Mr. Bateham and Dr. Warder as not doing well West.

2nd. Those fruits in the different lists marked with an asterisk—\*, are new additions made to these several lists at the present meeting, by GENERAL VOTE.

#### APPLES.

##### FOR GENERAL CULTIVATION.

Amer. Summer Pearmain,*	Large Yellow Bough.
Autumn Bough,*	Melton.
Baldwin,	Minister.
Benoni,	Monmouth Pippin,*
Broadwell Apple,*	Porter.
Bullock's Pippin,*	Primate.
Carolina June,*	Rambo.
Cogswell,*	Red Astrachan.
Danvers Winter Sweet,	[Rhode Island Greening.]
Early Harvest,	[Roxbury Russet.]
Early Strawberry,	Smith's Cider,*
Fall Pippin,	Summer Rose,
Fameuse,	[Swaar.]
Gravenstein,	Vandevere.
Hawley,*	Wagner.*
High Top Sweeting,	William's Favorite (except
[Hubbardston Nonesuch,]	for light soils.)
Jonathan,*	Wine Apple, or Hays,
[Lady Apple.]	Winesap.
Ladies Sweet,	

##### APPLES PROMISING WELL.

Buckingham,*	Smoke House.
Fornwalder,	White Winter Pearmain,*
Genesee Chief,	Winter Sweet Paradise.
Jeffries,	Winthrop Greening, or
King of Tompkins County.	Lincoln Pippin.
Moth,*	Willis Sweeting,*
Primate,	

##### FOR PARTICULAR LOCALITIES.

Canada Red,	Northern Spy.
Esopus Spitzenberg,	Yellow Bellflower,
Newtown Pippin,	Ribstone Pippin.
	FOR GARDENS.....Garden Royal.

#### PEARS.

##### FOR GENERAL CULTIVATION.

ON PEAR STOCK.	Tyson.
Ananas d'Été,	Urbaniste.
Andrews,	Uvedale's St. Germain (for
Bartlett (Williams' Bon	baking),
Chrétien),	Virgaliu, (or White
Belle Lucrative, or Fon-	Doyenné),*
dante d'Automne,	Vicar of Winkfield,
Beurré d'Anjou,	Winter Nellis,
Beurré d'Arenberg,	St. Michael Archange.

##### ON QUINCE STOCKS.

Beurré Bosc.	Belle Epine Dumas,*
Beurré Clairgeau,*	Belle Lucrative.
Beurré Diel.	Beurré d'Alençon,*
Beurré Giffard.*	Beurré d'Amalis,
Beurré Hardy (Sterck-	Beurré d'Anjou,
mans).*	Beurré Diel,
Beurré St. Nicholas,	Beurré Hardy, (Sterck-
Beurré Superfin,*	mans).*
Bloodgood,	Beurré Langelier,
Brandywine,*	Beurré Superfin,*
Buffum,	Buffum,*
Cabot,*	Catillac.
Dearborn's Seedling,	Duchesse d'Angoulême,
Doyenné Boussock,	Easter Beurré,
Doyenné d'Alençon,*	Figure d'Alençon,
Flemish Beauty.	Glout Moreau,
Fulton.	Louise Bonne de Jersey,
Golden Beurré of Bilbao,	Napoleon.
Howell,	Nouveau Poiteau.
Kingsessing,*	Rosticor.
Lawrence.	Soldat Laboureur (!)
Louise Bonne de Jersey,	St. Michael Archange,
Madeleine,	Urbaniste.
Manning's Elizabeth,	Uvedale's St. Germain, or
Onondaga.*	Belle Angevine (for bak-
Osband's Summer,	ing).
Paradise d'Automne,	



Rostuezer,  
Seckel,  
Sheldon,

vicar of Winkfield,  
White Doyenné (Virgalieu  
of N. Y.)

## PEARS PROMISING WELL.

Adams,  
Alpha,  
Bergen,  
Beurré d'Allert,  
Beurré Gris d'Hiver Nou-  
veau,  
Beurré Kennes,  
Beurré Langlier,  
Beurré Nantais,  
Chancellor,  
Charles Van Houghten,  
Collins,  
Compte de Flanders,  
Comtesse d'Alot,  
Conseiller de la Cour,  
Delices d'Hardenpont de  
Belgique,  
Dix,  
Duchesse d'Orléans,  
Duchesse de Berri d'Été,  
Emile d'Heyst,  
Epine Dumas,  
Fondante de Charneuse,  
Fondante de Comice,  
Fondante de Malines,

Fondante de Noel, (?)  
Hinkle,  
Hosen Schenk,  
Hull,  
Jalouse de Fontenay Ven-  
dée,  
Kirtland, (?)  
Limon,  
Lodge (of Penn.) (?)  
Merriam,  
Niles,  
Nouveau Poiteau,  
Ou,  
Philadelphia,  
Pinneo (Boston),\*  
Plus IX.,  
Pratt,  
Roulette d'Esperen,  
Steven's Genesee,  
Sterling,  
Striped Madeleine,  
Theodore Van Mons,  
Van Assene (Assche),  
Walker,  
Zepherine Gregoire,

## PEACHES.

FOR GENERAL CULTIVATION, (old list unchanged).

Bergen's Yellow,  
Crawford's Early,  
Crawford's Late,  
Coolidge's Favorite,  
Early York, large,  
Early York, serrated,  
George IV.,  
Grosse Mignonne,

Hill's Chili,  
Large White Cling,  
Madeleine de Courson,  
Morris' White,  
Old Mixon Free,  
Old Mixon Cling,  
Teton de Venus,

## PROMISING WELL.

Chinese Cling,\*  
Columbia,\*  
Carpenter's White Freestone,  
Heath Cling, for Particular Localities

## PLUMS (old list not revised).

FOR GENERAL CULTIVATION.

Bleeker's Gage,  
Coe's Golden Drop,  
Green Gage,  
Jefferson,  
Lawrence's Favorite,  
Lombard,  
M'Laughlin,

Munroe,  
Purple Favorite,  
Pine's Yellow Gage,  
Purple Gage,  
Reine Claude de Bavay,  
Smith's Orleans,  
Washington,

## PLUMS PROMISING WELL.

Bradshaw,  
Duane's Purple,  
Fellenberg,  
General Hand,  
German Prune,  
Ives' Washington Seed-

ling,  
Pond's Seedling,  
River's Favorite,  
St. Martin's Quetche,  
White Damson,

## CHERRIES (old list not revised).

FOR GENERAL CULTIVATION.

Belle d'Orléans,  
Belle Magnifique,  
Black Eagle,  
Black Tartarian,  
Coe's Transparent,  
Downer's Late,  
Early Purple Guigne,  
Early Richmond (for cook-

ing),  
Elton,  
Governor Wood,  
Grafton, or Bigarreau,  
Knight's Early Black,  
May Duke,  
Reine Hortense,

## CHERRIES PROMISING WELL.

American Amber,  
Bigarreau Monstreuse de  
Mezel,  
Black Hawk,  
Great Bigarreau of Down-  
ing,  
Napoleon Bigarreau, for Special Cultivation.

## CURRANTS.

FOR GENERAL CULTIVATION.

Black Naples,  
May's Victoria,  
Bed Dutch,

White Dutch,  
White Grape,

## CURRANTS PROMISING WELL.

Cherry,\*  
Fertile de Palluan,\*

Versaillaise,\*

## BLACKBERRIES.

FOR GENERAL CULTIVATION.

New Rochelle (Lawton),  
Dorchester,

## RASPBERRIES.

FOR GENERAL CULTIVATION.

Fastoff,  
Franconia,  
French,  
Knevet's Giant,

Brinckle's Orange,  
Red Antwerp,  
Yellow Antwerp,

## RASPBERRIES PROMISING WELL.

American Red,  
Alien,\*  
Cope,

Catawissa,  
Thunderer,  
Walker,

## STRAWBERRIES.

FOR GENERAL CULTIVATION.

Boston Pine (in hills),  
Hooker's Seedling,\*  
Hovey's Seedling,

Large Early Scarlet,  
Longworth's Prolific,\*  
Wilson's Albany,\*

## STRAWBERRIES PROMISING WELL.

Genesee,  
Le Baron,  
McAvoy's Superior,

Scarlet Magrate,  
Walker's Seedling,  
Triomphe de Gand.\*

## GRAPES.

FOR GENERAL CULTIVATION.

## OUT-DOOR CULTURE.

Catawba,  
Concord,\*  
Delaware,\*  
Diana,  
Isabella,

## UNDER GLASS.

Black Hamburg,  
Black Frontignan,  
Black Prince,  
Chasselas de Fontainebleau,  
Grizzly Frontignan,  
White Frontignan,  
White Muscat of Alexan-  
dria,

## GRAPES PROMISING WELL (Open Culture).

Hartford Prolific,\*  
Logan,\*

Rebecca,  
Union Village.\*

GOOSEBERRIES FOR GENERAL CULTIVATION (Old List not revised).—Crown Bob; Early Sulphur; Green Gage; Green Walnut; Houghton's Seedling; Iron-Monger; Laurel; Red Champagne; Warrington; Woodward's White Smith.

APRICOTS FOR GENERAL CULTIVATION (Old List not revised).—Breda; Large Early; Moorpark.

NECTARINES FOR GENERAL CULTIVATION (Old List).—Downton; Early Violet; Elruge.

There were several emphatic "rejections," such as the Charter Oak Grape, Strawberry Grape; and of pears, the Long Green of Cox, Brande's St. Germain, Delices d'Hardenpont, Doyenné Goubalt; and Soldat Laboureur, was hard rubbed. When this last was under discussion, Mr. Barry, of Rochester, dropped a significant remark viz., that "if we undertook to revise the list of pears on the Quince stock, so as to cut off all which were objected to, not more than two would be left."

Some forty or fifty varieties of strawberries were rejected; the rules require at least three votes to save any fruit from rejection. Of the strawberries proposed for ex-cision, by the committee on rejected fruits, the following only were saved by three or more votes, viz.: Boston Pine, Black Prince, British Queen, Buist's Prize, Crescent Seedling, Cushing, La Reine, McAvoy's Extra Red, Monroe Scarlet, Pennsylvania.

Other varieties of fruits were treated in a similar manner, the number of rejections, by general consent, amounting in the aggregate to several hundreds. The publication of this list is unnecessary, since none, except those in the adopted lists, were deemed of sufficient value, or at least well enough known or tried, to be commended.

We have given above, the entire list of commended fruits as they will stand upon the American Pomological Society's catalogue, for two years to come. As this list is made up entirely from our own notes during the lengthy discussions and hundreds of votes taken, there may be a very few errors; we have, however, devoted much time and careful labor to its preparation, and think it will be found very nearly accurate, at least.

The lists of Cherries, Gooseberries, Plums, Apricots and Nectarines were not very thoroughly gone over with—the attention devoted to pears, having left but one day for other fruits, which was mostly occupied with Apples, Peaches (briefly discussed), Grapes (for open culture), Raspberries and Strawberries.

For want of space we must omit further notes, at the present, except a brief reference to the

## EXHIBITION OF FRUITS.

Which was very fine, the display being, probably, the largest and best ever brought together, on a single occasion, in this country. Among these, we noted 200 varieties of pears, and 37 varieties of plums, by Ellwanger & Barry, of Rochester; 144 varieties of pears by Hon. Marshall P. Wilder, Boston; a large collection also by Hovey & Co., Boston; 124 varieties of pears by Thorp, Smith & Hanchett, Syracuse, N. Y.; 104 varieties of pears by Wm. Reid, Elizabeth, N. J.; 55 varieties of pears by Wm. L. Ferris, Throgg's Neck, N. Y.; 37 varieties of pears by Wm. Lyon, Plymouth, Mass.; 72 specimens of Island, Bergen, and Englebert Lott pears by Jno. G. Bergen, Brooklyn, L. I.; 8 varieties Summer and Fall sweet apples, 10 Fall and Winter sweet apples, 24 Fall and Winter sour apples, 30 early and Summer sour apples by E. M. Warren, Chelmsford, Mass.; 14 varieties of pears by Dr. J. F. Boynton, Syracuse, N. Y.; 27 varieties of pears and apples by Mr. Lyon, Plymouth, Mich., (of Michigan Farmer); 13 varieties of pears and 14 varieties of apples by W. H. Mitchell, Harlem, N. Y.; 1 seedling pear by C. H. Moore, New-York; 3 varieties of pears by E. Ware Sylvester, Lyons, N. Y.; 20 varieties of apples and 10 varieties of pears by James M. Paul, North Adams, Mass.; 3 new varieties of pear, originating in Westchester County, by S. P. Carpenter, New Rochelle, N. Y.; 10 varieties of apples by E. G. Studley, Claverack, Columbia County, N. Y.; 38 varieties of pears by W. P. Townsend, Lockport, N. Y.

One of the most beautiful and unexpected displays of apples was by Westbrook & Mendenhall of Greensboro,

North Carolina, consisting of 77 varieties of apples and 13 varieties of pears.

Joshua Pierce, Washington, D. C., 5 enormous cantelopes melons, 18 to 22 inches long.

Charles Denning and Dr. Grant exhibited very fine specimens of the Delaware and Catawba grapes.

J. D. Ingersoll, Illion, Herkimer Co., N. Y., 3 species of Delaware grapes, 2 Logan grapes, 1 unknown.

Several fine specimens of the Hartford Prolific Grape were shown, (name of contributor lost).

## OUR BASKET

Into which are thrown all sorts of paragraphs—such as NOTES and REPLIES to CORRESPONDENTS, with Useful or Interesting Extracts from their Letters, together with Gleanings of various kinds from various sources.

**Anonymous Letters.**—Letters of this kind are usually passed into the kindling basket, as we hear from known readers all letters that can be answered. Names need not necessarily be published, though it is better that they should be, but there is no pleasure in replying to a letter of the alphabet, or a fictitious name.

**A String of Questions.**—We very often receive single letters containing five, ten, fifteen, and sometimes twenty different questions, to answer which, in full, would require a whole paper, and the repetition of page after page of the very things we have published within the preceding twelve months. We by no means wish to discourage any amount of questions and suggestions, but would simply remark, that it is an utter impossibility to respond to so many questions, and particularly "in the next number," as we are usually requested to do. There are articles in the present paper, for example, which were suggested by questions received from two to fourteen months ago, and not a few articles answer queries in a score or more of letters. Probably, two hundred thousand persons, or more, of active, inquiring minds, peruse each number of this journal, and in making it up we must keep in mind general, instead of individual wants.

**Kind Words** are those indited to us by Dr. Fulton, of Logan County, Ohio. Many such cheering letters are carried home to be read in our family circle, and then stored in our archives to be read, perhaps, by our children's children, as mementoes of a grandsire's labors. Friends, may not only the success and happiness you wish us, be granted to you, but ten-fold more.

**Potatoes in Iowa for 21 Years.**—T. Davis, Dubuque, Iowa, writes: I have resided in Northern Iowa 21 seasons, and this is the first season of a failure of the crop to any considerable extent in this part of the State.

**Vermillion Co., Ill.**—Wm. Bowman. Your notes on crops came too late for Sept. No., and are out of date now. Thanks for your appreciation.

## Grasshoppers in Cataraugus Co., N. Y.

"Rusticus" writes: "We have enough grasshoppers for all the turkeys, and some to spare." The turkeys have had enough at home, almost everywhere, the past season. We hope they were not as bad in your county this season as they were a few years ago, when, according to one of the farmers "out there," they eat up every green thing, and one of them, which sat upon a stump surveying the ruin, had the impudence to ask him for his "chaw of tobacco" as he passed by.

**Millet.**—A. B. C., White Pigeon, Mich. The seed you sent us is apparently an imported millet, but not the German millet. It is much sold in this city under the name of Bird Seed. The Hungarian Grass and German millet are possibly one and the same thing.

**Unloading Corn.**—Geo. Hill, of Lycoming Co., Pa., recommends filling one end of a wagon bed with the ears, then laying over them a board, having a beveled end to fit upon the bottom at the empty end. The remainder of the load is piled over this board. In unloading, the corn is easily shoveled down this inclined board. The board to be placed in the middle of the load, need be but 14 or 15 inches wide, and six or eight feet long. A simple contrivance like this will greatly facilitate shoveling out the corn. He adds: "If once tried it will not be abandoned."

**Stump Puller.**—R. M. Doty, Michigan City, Ind., writes that he has used a Stump Puller (like that figured on page 300) and finds it to work first-rate. His implement has but 5 links, and a ring taking an 8 inch lever, the lever 18 feet long. The iron part weighs 50 lbs. On one day, with one team and a man to help, he took out 80 stumps, "which any one would gladly have paid a shilling apiece to get rid of."

**Hybridizing the Grape.**—R. K. Kuhn, Bucks Co., Pa. A cross or hybrid may be obtained by impregnating the pistil of the fox grape with pollen from an exotic (foreign) variety, and planting from the grape so treated, as you propose. Some of the vines thus raised may be good, while more will be poor. To produce new

varieties, we would rather plant seeds from some of our natives, such as the Isabella, Catawba, Diana, Rebecca, &c. We know of no work that will give you more information on "cross-breeding of fruits and flowers," than you find from time to time in the *Agriculturist*.

**Apples.**—J. Williamson, Hunterdon Co., N. J. The Garretson Early is a recognized apple of merit in the Flushing nurseries, though little known elsewhere. The other is probably only known in the nursery where it originated. It would be well to let both come into bearing, and if not found desirable, they may be grafted on the limbs.

**Grinding Corn for Stock.**—F. Hoover, Marshall Co., Ind., asks whether the King Philip Corn is not too hard to feed without grinding. In our opinion, any well ripened corn is too hard to feed without grinding or soaking, but we would as soon feed the King Philip as any. Where whole kernels of corn are found in the faces of stock, it is evident they have imparted very little nutriment to the animal.

**Auricular, Verbenas, &c.**—E. D. Sturtevant, Essex Co., N. Y. Seed of the auriculars should be sown in March, or very early in April, in your latitude. Sow in pots or boxes, and place in a hot bed to form good, strong growing plants. They seldom grow well in the open ground. They are best protected during Winter by placing the pots containing them in a cold frame, covering them with straw or mats. Verbenas and petunias kept over should have the light.

**Egyptian Corn.**—G. W. Murphy, Allegany Co., Pa. The sample you send under the above name is more generally known as "Dourra or Durra Corn." It is also called "Indian Millet," and is by some considered a very good grain for cattle, hogs and poultry. In the east it is ground for food, especially in Africa. We are not yet prepared to recommend or condemn it for general culture. Some of our Texas correspondents have written very strongly in its favor.

### Market Review, Weather Notes, &c.

AMERICAN AGRICULTURIST OFFICE,  
New York, Sept. 21, 1858

The Wholesale Produce Markets, have been moderately active, during a month past, with pretty free arrivals of leading Breadstuffs. Most N. Y. State flour has been rejected unsound, and the prices have been too diverse to admit of classified quotations. Sound, standard brands have been in moderate supply, and really desirable lots scarce and higher. Recently the chief demand is from home dealers, though shippers are buying a little. Wheat has been in moderate request for home dealers and for speculation and export; the supply ample, and prices declining during the month, but firmer recently, it being now believed that the crop was a short one. We have seen samples of Spring wheat from Illinois and elsewhere West, which do not speak well for this crop. Corn was at first freely offered at reduced prices, and bought largely for distilling, and for regular home trade, and for export; but latterly the stock being diminished prices have risen a little. The incoming crop promises finely in most places, and will in part make up for the deficiency in Wheat and Oats. Foreign news has now comparatively little effect, as but little is doing in exporting Breadstuffs. The well-known Statistician of British Agriculture, Mr. James Caird, member of Parliament from Dartmouth, has just arrived and started on a first tour of inspection through the great wheat and corn growing districts of the North-west, probably to report his views thereon, which will be looked for with interest. Rye and Oats have declined, and Barley advanced during the month. Cotton is dearer, and in fair request. Provisions only moderately dealt in. Hay and Hops more sought after; the hop crop especially promises poorly. Hemp and Seeds sparingly inquired for. Rice and Tobacco attract more attention in part for export. Wool less active; home-grown not plenty; prices well sustained. The transactions in other domestic Produce have not been specially important.

#### CURRENT WHOLESALE PRICES.

	Aug. 23.	Sept. 21.
Flour—Superf to Extra State	\$4 85 @ 5 30	\$4 90 @ 5 60
Common to Fancy Western	4 85 @ 5 30	4 95 @ 5 30
Extra Western	5 20 @ 6 00	5 35 @ 6 30
Fancy to Extra Genesee	5 40 @ 7 75	5 80 @ 7 50
Mixed to Extra Southern	5 50 @ 6 50	5 40 @ 6 50
RYE FLOUR—Fine and Super	3 50 @ 4 35	3 40 @ 4 25
CORN MEAL	4 25 @ 4 75	4 15 @ 4 75
WHEAT—Canada White	1 19 @ 1 37 1/2	1 18 @ 1 35
Western White	1 18 @ 1 32	1 18 @ 1 45
Southern White	1 28 @ 1 62 1/2	1 29 @ 1 45
All kinds of Red	96 @ 1 35	85 @ 1 25
CORN—Yellow	90 @ 91	94 @ 96
White	85 @ 88	84 @ 87
Mixed	76 @ 83	71 @ 80
OATS—Western	61 @ 63	48 @ 56
Southern	50 @ 52	45 @ 47
RYE	81 @ 83	76 @ 78
BARLEY	60 @ 65	70 @ 81
White Beans	1 20 @ 1 15	1 06 @ 1 12 1/2
HAY, in bales, per 100 lbs	40 @ 70	45 @ 70
COTTON—Middlings, per lb	13 1/2 @ 13	13 1/2 @ 13 1/2
RICE, per 100 lbs	2 67 1/2 @ 3 75	2 75 @ 3 75
HOPS, crop of 1857 per lb	5 1/2 @ 8	7 @ 10
PORE—Mass, per 100	61 @ 63	48 @ 56
Prime, per 100	11 80 @ 14 85	15 00 @ 15 25
BEEF—Repacked Mess.	14 00 @ 14 50	13 25 @ 14 50
Country mess	11 75 @ 12 00	11 50 @ 12 00
HOGS, Dressed, per lb	11 1/2 @ 11 1/2	11 1/2 @ 11 1/2
Lard, in bales, per lb	12 @ 12	12 @ 12
BUTTER—Western, per lb	12 @ 12	12 @ 12
State, per lb	14 @ 23	14 @ 23

CHEESE, per lb	4 @ 8	4 1/2 @ 7 1/2
EGGS—Fresh, per dozen	11 1/2 @ 12 1/2	
FEATHERS, Live Geese per lb	44 @ 50	44 @ 52
SEED—Clover, per lb	7 1/2 @ 9	9 @ 10
Timothy, per bushel	2 25 @ 2 62 1/2	1 75 @ 2 75
SUGAR, Brown, per lb	6 1/2 @ 9 1/2	6 1/2 @ 9
MOLASSES, New-Orleans, per gal	50 @ 53	50 @ 52
COFFEE, Rio, per lb	9 1/2 @ 11 1/2	9 1/2 @ 11 1/2
TOBACCO—Kentucky, &c, pr lb	6 1/2 @ 14	7 @ 14
Seed Leaf, per lb	6 @ 25	6 @ 25
Wool—Domestic fleece, per lb	27 @ 48	27 @ 46
Domestic, pulled, per lb	25 @ 38	25 @ 38
HEMP—Undr'd Amer'n pr ton	105 @ 125	105 @ 125
Dressed American, per ton	180 @ 195	180 @ 195
TALLOW, per lb	10 @ 10	10 1/2 @ 10
SQUASHES, Marrow, per bbl	33 30 @ 38 00	33 00 @ 42 00
POTATOES—Mercers, per bbl	2 00 @ 2 25	50 @ 2 00
Jones and Dykeman, per bbl		1 12 @ 1 37
Sweet Virginia, per bbl	4 50 @ 5 00	2 00 @ 2 75
Sweet Delaware, per bbl		2 50 @ 2 75
TURNIPS—Rutabagas, per bbl	1 00 @ 1 25	
ONIONS, per bbl	2 25 @ 2 50	1 25 @ 1 50
CABBAGES, per 100	2 00 @ 5 00	2 00 @ 5 00
LIMA BEANS, per bushel	62 @ 75	50 @ 56
CORN, per 100 ears	20 @ 40	37 @ 50
SQUASHES, Marrow, per bbl	75 @ 1 00	1 00 @ 1 12
TOMATOES, per bush	23 @ 37	18 @ 25
WATERMELONS, per 100	14 00 @ 16 00	8 00 @ 15 00
NUTMEG MELONS, per bbl	2 50 @ 3 00	75 @ 2 00
APPLES—Per bbl	2 50 @ 4 50	1 50 @ 3 00
PEACHES, per basket	1 50 @ 2 50	25 @ 4 00
PLUMS, per bushel	2 00 @ 3 00	3 00 @ 7 00
POULTRY—Fowls, per lb	15 @ 15	12 @ 15
Chickens, Spring, per pair	37 @ 63	37 @ 63
Ducks, per pair	62 @ 1 00	63 @ 1 00
Turkeys, per lb	14 @ 16	16 @ 18
Geese, each	1 25 @ 1 50	1 25 @ 1 50
Pigeons, wild, per doz		1 00 @ 1 25
Partridge, per pair		62 @ 75

RECEIPTS. Flour, Wheat, Corn, Rye, Barley, Oats.  
25 bus. days this mon. 416,500 457,700 913,500 27,675 5,700 365,800  
26 bus. days last mon. 361,600 394,500 1,033,595 42,440 9,000 238,058

SALES. Flour, Wheat, Corn, Rye, Barley.  
25 business days this mon. 313,150 771,000 1,122,000 100,000 225,000  
26 business days last month, 805,937 1,367,179 1,293,675 88,450 8,450

\* Includes 5,000 bush. from California, sold at 80c. per bushel.

We present below several carefully prepared and important Tables.

#### EXPORTS FROM N. Y., FROM JAN. 1st, TO SEPT. 13.

	1857.	1858.
Wheat Flour, bbls.....	587,955	1,046,653
Rye Flour, bbls.....	3,084	4,683
Corn Meal, bbls.....	37,471	47,959
Wheat, bush.....	1,384,858	2,895,027
Corn, bush.....	1,621,965	1,265,963
Rye, bush.....	81,446	12,487
Exports to Great Britain and Ireland, Sept. 1st 1857, to Sept. 1st, 1858, and for eleven years previous.		
From	To Date.	Flour, bbls. Wheat, bu. Corn, bu.
New York.....	Sept. 1, 1858.	764,355 5,434,319 1,709,107
New Orleans.....	Sept. 1, 1858.	282,149 610,251 851,184
Philadelphia.....	Sept. 1, 1858.	91,043 170,400 493,383
Baltimore.....	Sept. 1, 1858.	96,805 217,076 251,268
Boston.....	Sept. 1, 1858.	8,390 6,890
Other Ports.....	Sept. 1, 1858.	54,411 128,597 3,920

Total to Sept. 1, 1858.	1,295,430	6,550,643	3,317,802
To about same period, 1857.	819,600	7,479,401	4,746,278
To about same period, 1856.	1,641,265	7,956,406	6,731,161
To about same period, 1855.	175,909	324,427	6,679,138
To about same period, 1854.	1,846,920	6,038,003	6,049,371
To about same period, 1853.	1,600,449	4,923,519	1,425,278
To about same period, 1852.	1,427,412	2,728,442	1,487,398
To about same period, 1851.	1,559,584	1,496,335	2,505,601
To about same period, 1850.	574,757	461,276	4,753,358
To about same period, 1849.	1,137,556	1,140,194	12,675,260
To about same period, 1848.	182,583	1,041,309	4,390,255
To about same period, 1847.	3,155,845	4,000,359	17,157,659

Total for 12 years.....15,346,639 43,240,334 71,628,530  
To the Continent.

	Flour, bbls.	Wheat, bu.	Corn, bu.
From N. Y., to Sept. 1, '58.	126,186	237,953	10,818 13,100
From other ports to latest date.	176,014	152,475	6,030
Total to Sept. 1, '58.	302,200	390,428	16,848
Total to Sept. 1, '57.	483,344	2,875,653	513,590
Total to Sept. 1, '56.	748,408	2,610,079	282,083
Total to Sept. 1, '55.	7,763	4,972	308,428
Total to Sept. 1, '54.	791,028	1,004,693	90,556

1857—8.	3,113,962	1845—6.	2,100,537	1833—4.	1,205,394
1856—7.	2,939,519	1844—5.	2,394,503	1832—3.	1,070,438
1855—6.	3,527,845	1843—4.	2,030,409	1831—2.	987,477
1854—5.	2,847,339	1842—3.	2,378,875	1830—1.	1,038,848
1853—4.	2,930,027	1841—2.	1,683,574	1829—30.	976,845
1852—3.	3,262,882	1840—1.	1,634,945	1828—9.	870,415
1851—2.	3,015,039	1839—40.	2,177,835	1827—8.	727,593
1850—1.	2,355,257	1838—9.	1,360,532	1826—7.	957,281
1849—50.	2,096,706	1837—8.	1,801,497	1825—6.	720,027
1848—9.	2,758,596	1836—7.	1,422,930	1824—5.	569,347
1847—8.	2,347,634	1835—6.	1,360,725	1823—4.	509,158
1846—7.	1,778,651	1834—5.	1,394,328		

#### RECEIPTS OF COTTON AT SEA PORTS.

	1858.	1857.	1856.
New Orleans.....	1,576,400	1,435,000	1,661,433
Mobile.....	522,364	503,177	659,738
Texas.....	145,266	99,892	110,078
Florida.....	122,351	136,344	144,404
Georgia.....	392,073	329,111	359,445
South Carolina.....	408,251	397,331	495,076
North Carolina.....	23,909	27,147	26,098
Virginia.....	24,705	23,773	20,458
New York, overland.....	3,363	2,022	2,086
Philadelphia, overland.....	3,275	1,236	7,938
Baltimore, overland.....	2,966	1,406	4,191

Total crop in bales.....3,113,962 2,939,519 3,527,665  
NEW-YORK LIVE STOCK MARKET.—The Cattle Markets have been very largely supplied during the past four weeks—more so than at any similar period since November, 1856, when the receipts scarcely varied from the present figures. Of course prices have ruled low. Receipts for the four weeks ending Sept. 15, are 19,482, or a weekly average of 4,870, while the weekly average of all last year was but 3,394. Receipts and prices varied as follows:

Aug. 25, 4,161 head, a shade higher; Sept. 1, 5,440, i.e. lower; Sept. 9, 5,778, (the largest we have ever known), 1 1/2c lower; Sept. 15, 4,503, rates unchanged. Prices, Sept. 15, were: First quality, 8 1/2c; medium, 7 1/2c; poor, 6 1/2c; poorest, 5 1/2c; average price 7 1/2c.

**SHEEP AND LAMBS.**—Receipts for the past four weeks 51,900, which varies but little from last month. Prices are about as four weeks ago, or 3 1/2c. per lb gross; good Lambs are worth 4 1/2c.

**HOGS.**—Arrivals have been heavy until the past week. Receipts for the past four weeks 39,518. Prices ruled low until the 15th, when lighter receipts and cooler weather advanced corn-fed to 5 1/2c.; and still-fed to 4 1/2c. gross.

**THE WEATHER** has been fine during most of the past four weeks, and very favorable for the ripening of late crops. There were one or two slight frosts in some low places, but nothing in this vicinity to injure vegetation. Our weather notes read: Aug. 24, clear and cool; 25 and 26, fine clear weather; 27, cloudy and light rain; 28, fog A. M., heavy rain P. M.; 29 to 31, clear and mild; Sept. 1, clear and warm, showers at night; 2, clear and fine; 3, cloudy with high wind, and rain at night; 4 to 10, clear, fine and warm; 11, rainy day; 12 to 14, clear and chilly; 15, cloudy, with rain at night; 16, rain A. M., clear P. M.; 17 and 18 clear and cool; 19 to 21, fine, warm, and pleasant.

The actual circulation of the *Agriculturist* to regular subscribers, is believed to be much larger than that of any other Agricultural or Horticultural Journal in the world.

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Advertisements to be sure of insertion must be received at latest by the 18th of the preceding month.

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Sample pamphlets and references furnished.  
We know of no better treatise of the President of a Society can furnish than the securing of "The Orange County Farmer," to deliver the address, as he is Humorous, forcible and Practical.—signed by numerous Agricultural officers.  
Terms twenty dollars for each effort.  
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JAMES O. MILLER,  
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#### NOTICE.

Having withdrawn from the business of the "California Farmer," and WARREN & Co., I shall resume business in my own name from this date.  
J. Q. A. WARREN.  
San Francisco, July 1, 1858.  
All communications should be directed to 111 Sansome st., San Francisco, Cal.

1842. THE FLUSHING FEMALE COLLEGE, at Flushing, L. I. has just closed its sixteenth year. It will re-open on the second Monday (13th) of September. For circulars address the President.  
Rev. W. H. GILDER.

### NOTICE NOW.—Good Traveling Agents

able to procure references will be hired, literally, emphatically hired till the end of Nov at \$12 per week, and expenses paid. Address, (with stamp), "Gen'l Agent," Burlington, Vt.

### Farm Produce of all Kinds

Sold on Commission, such as Flour, Butter, Cheese, Lard, Provisions of all kinds, Grain, Eggs, Poultry, Game, &c. &c.  
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Refers to the Editor American Agriculturist.  
R. H. Haydock, Cashier Market Bank, New York.

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hundred genuine plants may be obtained at \$1 per dozen: \$3.25 for 50, or \$6 per 100. They will be well packed, and delivered anywhere in New York city, free of charge, on two days' notice. Address R. CUNNINGTON, 271 South-st. St. Williamsburg, L. I.  
P. S.—For the genuine character and good condition of these plants, reference may be made to the editor of the *Agriculturist*



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Manufacturers of above goods will send their lists.

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and Southdown Sheep from the first Breeders in England for IMMEDIATE SALE to cover cash advances, and will be sold at low prices, as they must be disposed of. For pedigree and particulars apply to  
CHARLES ANDERSON,  
23 West 24th-st., New-York.

#### SHORT HORNS.

I have several fine young Short Horns, male and female for sale, also my Stock bull Hiawatha, 1863.  
Sennett, N. Y. JNO. R. PAGE.

**CHINESE TARTAR SHEEP, for Sale.**—My stock of the above breed of Sheep, being larger than I require, I offer a few of them for sale; the Mutton and breeding qualities are too well known, to need any criticism here.  
Address R. WISTAR, Philadelphia, Pa.

**IMPROVED BERKSHIRE PIGS.**—A few pair, very fine, for sale by  
JOHN B. EDGAR.  
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I have a few of these first rate "ratters" for sale.  
ABRAHAM NEWTON.  
Athens, Athens Co., O.

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EXPLAINED will be sent to any address by mail free of postage for one dollar. Address M. QUINBY,  
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being a Guide to the Culture and Management of Fruit Trees, with Condensed Descriptions of many of the Best and most Popular Varieties in the United States. Illustrated with nearly a hundred Engravings. By THOMAS GREGG

PART FIRST CONTAINS:  
INTRODUCTORY REMARKS, TRANSPLANTING,  
PRELIMINARIES TO PLANTING, AFTER-CULTURE.

PART SECOND:  
THE DIFFERENT KINDS OF FRUIT,  
ALMONDS, APRICOTS, APPLES,  
BLACKBERRIES, CHERRIES, CURRANTS,  
GOOSEBERRIES, GRAPES, NECTARINES,  
PEACHES, PEARS, PLUMS,  
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Contains a vast amount of miscellaneous matter relative to propagating and raising Fruit, preserving Fruits, and other things of interest to housekeepers.

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Shrubs, Roses, Vines, and Exotic Plants.

PARSONS & CO., Flushing, near New-York, invite attention to their fine stock of Hardy and Exotic Trees and Plants, constantly enriched by their collectors in America, and by importations from abroad.

Their Exotic Department, occupying a number of houses, is full of rare and valuable Plants, and is worthy the inspection of visitors. The varieties of Exotic Grapes are kept genuine by constant propagation from fruit-bearing vines to which two houses are devoted.

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In the Open Ground Department, they offer a large stock of well-grown and thrifty Fruit Trees, suitable either for the Amateur or the Dealer, including the finest kinds of Standard and Dwarf Pears, Cherries, Plums, Peaches, Apples, &c. These are now offered at reduced prices.

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They have made the Rhododendron a specialty, and have cultivated it in such large quantities that they can offer it at greatly reduced rates. The beauty and richness of the foliage and flowers of this valuable shrub cannot be too highly appreciated.

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For Hedges, they would call attention to the Siberian Arbor Vitae, which is far more durable than the American, in that it bears transplanting well, is very close and compact in its habit, requires no trimming, and is not affected by the cold winter. A general or trade Catalogue will be sent on application. Careful attention is given to packing and forwarding.



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RED AND WHITE—Very superior, selected expressly for my retail trade, by my agent in the Mediterranean.

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WINTER BARLEY—A hardy and productive variety, worth 15 or 20 per cent more than Spring Barley for Brewer's use.

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A large assortment of Grass and Clover, also Field and Garden Seeds.  
PEABODY'S STRAWBERRIES, which I can furnish after the 15th of September. For sale by R. L. ALLEN,  
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The subscriber would call attention the coming season to his large stock of Peach and other fruit trees, embracing Apple, Pear and Cherry, both Dwarf and Standard, of extra and medium sizes. Also Apricots, Almonds, Plums, Quinces, &c., with a large stock of Evergreen and Deciduous trees suitable for ornamenting grounds, at reasonable prices; and 50,000 one year's growth Silver Maple seedlings, and other Nursery stock. Catalogues or Trade List, with prices annexed, will be sent to all who inclose a one-cent stamp for each.

Address ISAAC PULLEN,  
Sept. 1st, 1858. Hightstown, Mercer Co., N. J.

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A general assortment of Fruit Trees for sale this Fall, embracing the choicest varieties of standard Apple, Pear, Plum, Cherry, Peach, Apricot and Nectarine Trees, Grape Vines, Quince and Currant Bushes.

And a large and fine lot of dwarf Pear, Cherry and Apple Trees of one and two years old; 5,000 dwarf and 10,000 standard one year old Pear Trees, from four to five feet high, very fine. 50,000 fine Currant Bushes, from 1 to 3 years old, (very low by the quantity). A fine lot of Arbor Vites, 3 feet and under. A few extra sized and bearing Apricot Trees.

All of which will be sold at the lowest rates.  
Priced lists sent to all applicants. CHARLES DUBOIS.  
Fishkill Landing, N. Y., Sept. 1, 1858.

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The subscriber's stock of mazzard pits, are now to hand in the best condition for germination, 37 per bushel. Preserved in sand from select trees, \$10 per bushel. Dealers and Nurserymen ordering largely at reduced rates.

A Catalogue of 200 kinds tree seed on application.  
A very large stock of OSAGE ORANGE, ASPARAGUS ROOTS, &c., at low rates.  
The Nursery contains one of the finest collections of trees in the Country. Catalogues gratis.

THOMAS MEEHAN,  
Germantown Nurseries,  
near Philadelphia, Pa.

#### New-Brunswick, N. J., Nurseries.

EDWIN ALLEN, invites attention to his large stock of Trees and Plants now for sale—all of which are grown under his personal care and can be relied upon as genuine and true to name.

His stock of Apple, Pear, Cherry and Plum is large, and being budded upon seedling stocks, possesses a beauty of growth seldom equaled, and comprises the best sorts in cultivation.

The Strawberries comprise Burr's New Pine, Hovey's Seedling, Scarlet Manna's (Prince's), McAvoy's Superior, Large Early Scarlet, Marylandica, Walker's Seedling, &c., &c. Also Linnaeus Rhubarb; Giant Asparagus; Grape Vines, &c., &c.

A descriptive low priced Catalogue will be mailed gratis by addressing as above.

#### To Nurserymen and Dealers.

20,000 Peach Trees, 1 year budded, extra strong and healthy. 14 bushels Prime Mazzard Cherry Seed—also, Apple Seed; Orange Quince Seed; American Arbor Vite, &c., &c.  
200 bushels Peach Pits, a superior consignment.  
Catalogues containing full directions for the management and planting, &c., of the above seeds, sent free to all applicants who inclose a stamp.

WM. DAY,  
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#### HEDGE PLANTS.—500,000 Osage Orange Plants.

For sale by J. M. McCULLOUGH & SON,  
200 Main-st., Cincinnati, Ohio.

#### PEABODY'S STRAWBERRY.—50,000

propagated from plants received direct from Mr. Peabody, and warranted genuine at prices to suit the times: 50 cts. per doz.; \$3 per hundred; \$25 per thousand, packed and delivered at the express office free of charge.

O. HEFFRON,  
South Salem, Mass Co., Ohio.

#### Dutch Bulbous Roots.

We have received our usual shipments of DUTCH BULBS all in the finest condition, large and sound; and unlike those generally sold at auction in this market every season, they are the first selection of first class Bulbs obtained in Holland the present Summer. In addition to  
HYACINTHS, POLYANTHUS, NARCISSUS, TULIPS,  
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LILIES, DOUBLE NARCISSUS, ARUMS,  
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We have a choice collection of  
LACHENALIAS,  
OXALIS,  
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which should be potted immediately.

Also,  
RED AND WHITE LILIES OF THE VALLEY,  
TREE PEONIES, 6 sorts, \$3 each,  
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#### COLLECTION OF BULBOUS ROOTS.

ASSORTMENTS OF  
6 Fine named Hyacinths for pots or glasses..... \$1 00  
1 Polyanthus Narcissus.....  
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6 Fine Double and Single named Hyacinths.....  
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1 Double Narcissus.....  
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12 Double and Single named Hyacinths.....  
25 Mixed Crocus.....  
12 Double and Single named Tulips..... \$5 50  
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6 Mixed Iris.....  
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2 Bulbocodium Verbum.....  
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Fine ENGLISH DOUBLE HOLLYHOCK SEED, 10 cts. per packet.  
J. M. THORNTON & CO., Seedsmen,  
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#### Bulbous Roots,

Just arrived by Steamer, a splendid collection of  
HYACINTHS, TULIPS, NARCISSUS, &c., &c.  
To secure early flowers for the Parlor or Conservatory, purchase at once at  
BRIDGEMAN'S, 878 Broadway, New-York.  
Priced Catalogues on application.

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##### AT REDUCED PRICES.

2 years old vines, strong plants \$20 per dozen, \$150 per 100.  
1 year old vines, good plants \$12 per dozen, \$90 per 100.  
Diana, 2 year old vines, strong plants \$9.00 per dozen.  
1 year old vines, good plants, \$6.00 "  
Concord, 2 year old vines, strong plants, \$9.00 "  
1 year old vines, good plants, \$6.00 "  
Delaware, 1 year old vines, good plants, \$3.40 each.  
Isabella, 2 year old vines, strong plants, \$18.00 per 100.  
1 year old vines, good plants, \$10.00 per 100.  
Catawba, 2 year old vines, strong plants, \$15.00 per 100.

STRAWBERRIES  
of the most approved varieties, including Prince's Imperial Scarlet, Primrose, Magnate the largest of all, price \$2.50 per hundred, \$10 per thousand.

LINNEUS RHUBARB  
per dozen, \$2.00; per hundred, \$10.  
Also a general assortment of Fruit Trees, Evergreens, &c. I beg leave to call the attention of those wishing to purchase Rebecca Vines, as I have the largest stock and strongest vines of any one.

Terms positively Cash.  
WILLIAM BROCKSBANK,  
Prospect Hill Nursery, Hudson, Columbia Co., N. Y.

#### Rebecca Grape Vines, and Delaware Grape Vines,

Of extra quality, unusually fine growth, and well rooted. Also Orange Raspberry, Linnaeus Rhubarb, &c.

FREEMAN & KENDALL,  
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#### New Hardy Grapes.

For sale, fine strong plants of Hartford Prof'ic, Diana, Concord, Delaware, Rebecca, and most of the new sorts in cultivation. Also New Rochelle Blackberry, and Orange Raspberry plants, in large or small quantities. Priced list sent free to all applicants.

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#### CATAWBA GRAPE ROOTS.—200,000

Catawba Grape Roots—one year's growth—for sale. Price \$15 per 1,000, well packed.

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#### True Delaware Grape Vines.

From the original stock; also LOGAN, REBECCA, and DIANA VINES, strong, hardy plants from the open ground, ready for delivery this Fall.

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NURSERMAN

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#### ALL KINDS OF NURSERY STOCK.

Linnaeus and Prince Albert Rhubarb; New Rochelle or Lawton, and Newman's Thornless Blackberry; and Orange and Hudson River Antwerp Raspberry plants, in quantity as desired.

Catalogues furnished gratis.

#### A FROST & CO.,

Genesee Valley Nurseries,

ROCHESTER, N. Y.

Have published their Wholesale Catalogue, No. 4, of Fruit, Ornamental Trees, Plants, &c., containing prices for the Autumn of 1858.

All those parties who wish to purchase largely, will consult their interest by examining this Catalogue. It is sent free to all applicants, by inclosing a stamp.

**Genesee Valley Nurseries.****FRUIT TREES, ORNAMENTAL TREES, SHRUBS, ROSES, &c., &c.**

The Proprietors of these well known and extensive Nurseries have on hand a large and well-grown stock of FRUIT TREES, ORNAMENTAL TREES, SHRUBS, ROSES, GREEN-HOUSE and BEDDING PLANTS, DAHLIAS, PHLOXES and other HARDY BORDER PLANTS.

The assortment of ROSES is very extensive, and embraces all varieties which could be obtained and which are considered worthy of cultivation. Our collection of HYBRID PERPETUALS is the most complete in the country. The GREEN HOUSE DEPARTMENT receives particular attention, and the stock of Fuchsias, Geraniums, and other Green-House Plants, is large and varied. In the

**FRUIT DEPARTMENT,**

our stock consists of  
**APPLES**, of the leading varieties, Dwarf and Standard.  
**PEARS**, of all desirable varieties, on Quince and Pear stock.  
**PLUMS**—A choice selection of well-grown trees of popular sorts.  
**CHERRIES**—All the popular sorts, Dwarf and Standard.  
**PEACHES**—A choice assortment.  
**NECTARINES, APRICOTS and QUINCES**, in variety.  
**GRAPES**—A complete assortment of both native and foreign sorts, including many of recent introduction.

**SMALL FRUITS.**

**CURRENTS**—Twenty-five choice sorts, including many new varieties.  
**RASPBERRIES, GOOSEBERRIES, BLACKBERRIES and STRAWBERRIES** of all new and approved varieties.  
We have, for the accommodation of NURSERYMEN, STOCKS and SEEDLINGS, including APPLE, PEAR, PLUM, CHERRY, QUINCE, &c., &c. Also, SEEDLINGS OF EVER-GREEN TREES including Norway Spruce, Balsam Fir, Scotch Pine, Austrian Pine, Larch and Hedge Plants.

**ORNAMENTAL DEPARTMENT.**

The stock of Ornamental Trees and Shrubs, both Deciduous and Evergreen, will be found to embrace all that is desirable among LAWN and STREET TREES and SHRUBS. ROSES, consisting of Hybrid Perpetual and Summer Roses; Moss, Bourne, Noisette, Tea, Bengal or China and Climbing or Prairie Roses.

**HARDY HERBACEOUS or BORDER PLANTS and BULBOUS FLOWER ROOTS**, an extensive assortment. All the above will be disposed of at low rates, and on advantageous terms. For further details we refer to our full set of Catalogues, which will be mailed to applicants who inclose a one-cent stamp, for each.

- No. 1. Descriptive Catalogue of Fruits, &c.
  - No. 2. do do Ornamental Trees, Shrubs, Plants, Dahlias, &c.
  - No. 3. do do Green-House and Bedding Plants, &c.
  - No. 4. Wholesale or Trade List for Nurserymen and Dealers.
  - No. 5. Catalogue of Bulbous flower roots.
- All communications to be addressed to  
**A. FROST & CO.,**  
Genesee Valley Nurseries,  
Rochester, N. Y.

Sept. 1858.

**GENEVA NURSERY.****IMPORTANT TO ORCHARDISTS AND PLANTERS.**

The superiority of Trees and Plants grown on a clay and gravelly soil, well under-drained, is beginning to be duly appreciated. The increasing demand and general satisfaction which our Trees have given, has induced us to plant extensively, which enables us to furnish Trees and Plants of the finest quality, and in any desirable quantity, at very low prices. Our stock consists in part, of the following:

Standard and dwarf Pears, standard and dwarf Apples, standard and dwarf Cherries, Peach, Plum, Apricots, Lawton Blackberry, Currants, Gooseberries, Raspberries, Strawberry Plants, together with all desirable Fruits in cultivation. Also the new and hardy Grapes of recent introduction, of Delaware, Rebecca, Concord, Diana, Hartford Prolific and foreign sorts for culture under glass.

The Green-house and Ornamental Department receives particular attention, and embraces all that is most desirable of Evergreen Trees, Deciduous Trees and Shrubs, Roses, an extensive collection of Bulbous Flower Roots.

Also for Nurserymen, fine stocks of Seedlings of Cherry, Plum, Pear, Apple, and Quince Stocks; Manetti Rose Stocks and Trees in all stages of growth.

Catalogues furnished on application by enclosing stamp.

W. T. & E. SMITH,  
Geneva, N. Y.

Sept. 1858.

**Stephen Hoyt & Sons,****NEW-CANAAN, CT.**

Offer for sale a large and choice stock of Fruit and Ornamental trees

Comprising 40,000 apple trees 3 and 4 years from the bud.  
50,000 peach trees 1 year  
Pear, Cherry, Plum, Apricot and Quince trees.  
Currant, Gooseberry, Raspberry and Blackberry plants  
Horse Chestnut, Mountain Ash, Larch, Tulip, Black Walnut, Silver, Sugar and Norway Maples.  
20,000 Norway Spruce from 1 to 5 feet high.  
20,000 American Arbor Vites from 1 to 6 feet high.  
Balsam Fir, Pine, Hemlock, &c. &c.  
100,000 Sugar Maples, seedlings one year old.  
100,000 American Elm, &c.  
August, 1858.

**ANDRE LEROY'S****NURSERIES AT****ANGERS, FRANCE.**

The proprietor of these Nurseries—the most extensive in Europe—has the honor to inform his numerous friends and the public that his Catalogue of fruit and ornamental trees, shrubs, roses, seedlings, fruit stocks, &c., for the present season, is now ready and at their disposition.

The experience which he has acquired in the last ten years by numerous and important invoices to the U. S., and the special culture which he has established for that market upon an area of over 300 acres are for his customers a sure guarantee of the proper and faithful execution of their orders.

Apply as heretofore to F. A. Bruguiere, 138 Pearl-St., New-York, his sole Agent in the U. S.

NOTE.—All advertisements or circulars bearing the name of Leroy Angers must not be considered as emanating from our house if they do not at the same time mention that Mr. F. A. Bruguiere is our Agent.

F. A. BRUGUIERE, New-York.  
ANDRE LEROY, Angers, France.

**WM. R. PRINCE & Co., Flushing, N. Y.,**

will send their new Catalogues for 1858 to applicants who enclose stamps, viz:  
A General Priced List of Fruit Trees, Blackberries, Raspberries and all small Fruits, Rhubarb and other Esculents, with very reduced prices. A Descriptive Catalogue of above 100 varieties of Strawberries; a Catalogue of 106 varieties of Native Grapes; Catalogue of Green-house Plants. Also one of Garden and Tree Seeds. The above are independent of the following regular Catalogues of the 42d Edition, Fruit and Ornamental Trees, Roses, Carnations, and all Flowering Plants. Bulbous Flower Roots and Paeonies. Treatise on the Chinese Potato or Yam, the most valuable of all esculents.  
STRAWBERRIES.—Loueworth's, McAvoy's, and 20 other standard varieties \$1 per 100; \$4 to \$5 per 1000; Wilson's Albany, \$1 00; Hooker, Peabody and Eclipse, \$2; Scarlet Mag-nate, (largest of all), Imperial Scarlet, and Ladies' Pine, \$2 50; Diadem, LeBaron, and Imperial Crimson, \$1 per doz. For prices of others and full descriptions of all, see our Strawberry Catalogue as above.

N. B. Staminate Strawberries are physically incapacitated for producing half as much as Pistillates in Field Culture.

**The Allen Raspberry.**

I again offer for sale a limited number of plants of this thoroughly hardy, well tried, and much approved fruit. It needs no sort of Winter protection nor Summer support. Directions for planting and cultivation will be furnished to order, and with each package of plants.

Price, one dollar per dozen; seven dollars per hundred; sixty dollars per thousand. Orders, inclosing the money, directed to the undersigned, will be promptly forwarded after 1st October next.  
LEWIS F. ALLEN.  
Black Rock, N. Y., Sept. 1858.

**NEW-ROCHELLE (OR LAWTON)****BLACKBERRY PLANTS.****PRICES REDUCED!**

The Subscribers announce to their friends and customers that they have now

**OVER SIX ACRES**

of the

**GENUINE NEW-ROCHELLE (OR LAWTON)****BLACKBERRY PLANTS**

under cultivation, and in good condition.

They are therefore prepared to fill large orders the coming FALL and the next SPRING, at the following reduced prices:

One Thousand Blackberry Plants.....	\$50
Five Hundred Plants.....	41
One Hundred Plants.....	10
Fifty Plants.....	6
Two Dozen Plants.....	3
One Dozen Plants.....	2

N. B.—All Plants ordered of us will be TAKEN UP and PACKED with the GREATEST CARE, and UNDER OUR OWN PERSONAL SUPERVISION.

Of the MANY THOUSANDS sent out by us last year, we have heard very few instances of failure, notwithstanding that they have been forwarded to

**EVERY PART OF THE COUNTRY,**

and the setting out has often been entrusted to unskilful hands.

Printed directions for setting and cultivating are sent with every package.

**GEORGE SEYMOUR & CO.,****South Norwalk, Conn.**

N. B.—DREW & FRENCH, 85 Barclay-st., New-York, are our agents for the sale of the above, and will fill orders of the same quality and at the same prices as ourselves. G. S. & CO.

**The Lawton Blackberry**

Is unique, and not, as some have been led to believe, the common "NEW ROCHELLE BLACKBERRY," improved by cultivation. It differs in shape, size, and quality from all others. It is perfectly hardy, enduring the severest Winters without protection. The fruit is delicious, having small seeds in proportion to its size; in a prodigious bearer, and in any good farming soil, the stalk, leaf, flower and fruit, will grow of mammoth proportions.

This variety only is cultivated by the undersigned for sale, and for the convenience of Clubs, and those who take orders for plants. They will be safely packed in boxes, put up in clusters of one dozen, without charge for package, at the following rates: A box of 1 dozen, \$2; a box of 2 dozen, \$3; a box of 3 dozen, \$4. To prevent imposition, every package should be marked and branded, and those who purchase will thus secure the genuine variety, without admixture, and may enjoy this delicious fruit the second Summer in perfection. The money should accompany the order, with name and address distinctly written, N. B.—No itinerant plant-sellers or tracing agents are employed to sell the plants from my grounds. Address  
WILLIAM LAWTON, No. 64 Wall-st., New-York.  
Or New Rochelle, N. Y.

**NEW ROCHELLE OR LAWTON BLACKBERRIES****BY MAIL CHEAPER THAN EVER.**

Having had such perfect success last fall in sending New Rochelle (or Lawton) Blackberry Plants BY MAIL, we shall again send those of suitable size carefully packed and POSTAGE PAID at \$1.50 per dozen. Suitable sized Brinckle's Orange Raspberry Plants also at \$1.50 per dozen. Warranted to do well if our printed directions are followed. Send for our Catalogue.

C. P. BISSELL & SALTER,  
East-Avenue Nurseries, Rochester, N. Y.

**THE LAWTON OR NEW ROCHELLE BLACKBERRY.**

A pamphlet descriptive of the above fruit, stating its origin, history, characteristics and culture, sent on receipt of six cents, by  
DREW & FRENCH,  
85 Barclay-st., New-York.

**Orange's Crystal White Blackberry**

Is offered for the first time to the public; its color is clear Crystal White, it is very prolific while the fruit is larger than the Lawton and of superior flavor, rendering it the most desirable Blackberry ever offered to the public. Price of plants, \$5 per dozen securely packed and delivered at the Express Office free of charge. As this plant is quite new, the supply is very limited; early orders are necessary to secure them.

Address  
JOHN B. ORANGE,  
Albion, Illinois.

**RUSSIA OR BASS MATS, selected**

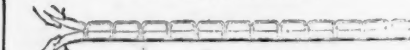
Expressly for budding and tying. GUNNY BAGS, TWINES, &c., suitable for Nursery purposes, for sale in lots to suit by  
D. W. MANWARING, Importer,  
245 Front-street, New-York.

**GROVER & BAKER'S****NEW AND ELEGANT****FAMILY SEWING MACHINES,****495 BROADWAY, NEW-YORK.****18 SUMNER-STREET, BOSTON.****340 BROAD-STREET, NEWARK.****730 CHESTNUT-STREET, PHILADELPHIA.****137 BALTIMORE-STREET, BALTIMORE.****59 WEST FOURTH-STREET, CINCINNATI.**

The Grover & Baker Sewing Machine Co. have on sale two kinds of Machines; one makes the shuttle stitch

And the other the

GROVER AND BAKER STITCH.



The latter stitch is made by a new and elegant Family Machine, just introduced, which sews a more beautiful and substantial seam than any other in the market. It merits the special attention of all who desire to get the most quiet, rapid, simple, and elegant seamstress, best adapted to all varieties of family sewing.

**SEND FOR A CIRCULAR.****OPINIONS OF THE PRESS.**

"For our own family use, we became satisfied that Grover & Baker's Machine is the best, and we accordingly purchased it."

"To all of which the Tribune says amen. That the writer of a notice of Sewing Machines, that we lately published, prefers Wheeler & Wilson's, does not make them preferable."—N. Y. Tribune.

It is all that it claims to be.—N. Y. Independent.

It finishes its own work; others do not.—Home Journal.

We give it the preference.—American Baptist.

It needs only to be seen to be appreciated.—Phren. Journal.

Adapted for woollens, linen or cotton.—Amer. Medical Monthly.

We like Grover & Baker's best.—Ladies' Wealth.

Which is best?—Grover & Baker's.—N. Y. Dispatch.

Superior to all others.—N. Y. Mercury.

We have no hesitation in recommending it.—N. Y. Express.

It requires no re-spooling.—N. Y. Evangelist.

For family use they are unrivaled.—N. Y. Daily News.

They sew a seam that will not rip.—N. Y. Express.

It performs nobly and expeditiously.—N. Y. Examiner.

Remarkable for the elasticity of seam.—Police Gazette.

Well adapted to all kinds of family sewing.—N. Y. Observer.

Best adapted for family use.—N. Y. Day Book.

We do not hesitate to recommend it.—N. Y. Chronicle.

It sews strongly and does not rip.—Life Illustrated.

The prince of inventions.—Protestant Churchman.

It is woman's best friend.—N. Y. Weekly News.

We give preference to Grover & Baker's.—Student.

The most blessed invention of modern times.—Mother's Mag.

It makes a pleasure of a toil.—N. Y. Evening Post.

The favorite for family use.—Brooklyn Star.

We highly appreciate their value.—American Missionary.

Its great merit is in its peculiar stitch.—Family Circle.

We attest its simplicity and durability.—National Magazine.

Admitted to be the best extant.—Virginia Argus.

Very superior—will not rip.—Maysville Eagle.

Is managed with perfect ease.—Fonda Sentinel.

It finishes its work where it stops.—Christian Secretary.

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Works more completely than any other.—Am. Messenger.

Is not liable to get out of repair.—Vermont Citizen.

Is adapted to all home requirements.—Dover Enquirer.

A very pretty piece of furniture.—Machias Union.

Sew with a forty-seamstress power.—Rockland Gazette.

Nothing can be more perfect.—Southbridge Press.

The most ingenious and useful.—Nantucket Mirror.

Has obtained deserved celebrity.—Salem Observer.

The best in the market.—Chicopee Journal.

It does not get out of repair.—Cape Cod Advocate.

Sews like cotton from ordinary spools.—Haverhill Gazette.

The work it does will not rip.—Maysville Eagle.

Are superior to all others.—Hingham Journal.

A most admirable invention.—Boston Journal.

They are enjoying universal favor.—N. O. Picayune.

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There can be no competition with them.—N. O. True Delta.

We give preference to Grover & Baker's.—Boston Sat. Eve. Gaz.

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They require no adjusting of machinery.—Phila. City Rem.

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The best machine yet introduced.—Jackson Standard.

Is never kept in order than any other.—Wool Grover.

The best machine in the United States.—Baltimore Journal.

This invention is a blessing to all.—Middleboro' Gazette.

Grover & Baker's are superior to any others.—Boston Adv.

Every family should have one.—Onesago Times.

Does better sewing than by hand.—Pottsville Journal.

Every home should have a Grover & Baker.—Newton Register.

It enables woman to escape drudgery.—Newbury Gazette.

The most successful invention.—Binghamton Republican.

It is easily managed and understood.—Fort Plain Register.

Grover & Baker's is the best.—Cochran Democrat.

Has given entire satisfaction.—Cattkill Examiner.

Grover & Baker's machine is easily managed.—Flushing Times.

Purchase a Grover & Baker.—Elmira Gazette.

It is strong and durable.—New England Farmer.

The best gift to woman.—Ohio Farmer.

A perpetual source of joy to the home circle.—Kingston Rep.

The best in the market.—Middleton Press.

A beautiful parlor ornament.—Poughkeepsie Telegraph.

It sews a seam that will not rip.—Belvidere Intelligencer.

Each stitch is independently locked.—DeBow's Journal.

The best gift to make a wife.—Springfield Republican.

The stitch is most beautiful.—Baltimore Patriot.

It is in itself a host.—Puritan Recorder.

A household necessity.—Batavia Herald.

Grover & Baker's is unrivaled.—Brookport Advertiser.

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The best patent now in use.—Easton Whip.

They are the best in use.—Waterford Sentinel.

Not liable to get out of order.—Westchester Jeffersonian.

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Possesses more advantages than any other.—Nash Gazette.

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A child of ten years may use it.—Farmer and Visitor.

It will not get out of order.—Auburn American.

Will do better sewing than by hand.—Geneta Courier.

Sews with facility all kinds of thread.—Nash Patriot.

It sews from ordinary spools.—Lancaster Examiner.

It finishes its work where it stops.—Aurora Beacon.

The best in use.—Cambridge Jeffersonian.

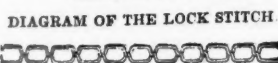
Its work will not rip.—Monmouth Star.

A wife's deed of emancipation.—Bloomsfield Advocate.

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This is the only stitch that can not be unravelled and that presents the same appearance upon each side of the seam. It is made with two threads, one upon each side of the fabric, and interlocked in the center of it.

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Prices—5 inches \$1 75. 6 inches, \$2. 8 inches, \$3. Manufactured and sold by S. W. SMITH, Sign of the Golden Tea Kettle, 534 Broadway.

### THE METROPOLITAN WASHING MACHINE.

**LADIES**—It is nonsense and extravagance for you to wash or have your washing done by hand. Send for a Machine or a Circular, and you will say so too. You will soon save the money in the saving of wear to the clothes—to say nothing of the pleasure of having your work better done with less than half the labor, and in less than half the time. We make them honestly, and don't exaggerate its merits—try us and see. Every family will have them where they are known.

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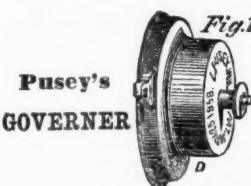
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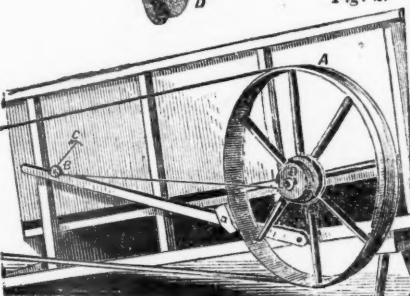
Distilleries of all kinds, for making brandy and alcohol from Chinese Syrup. Steam and horse cane mills, syrup pans, skimmers, dippers, syrup gauges and pumps, brewing apparatus, by steam or fire.

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Pusey's  
GOVERNOR

FOR  
Railway  
Horse  
Powers.



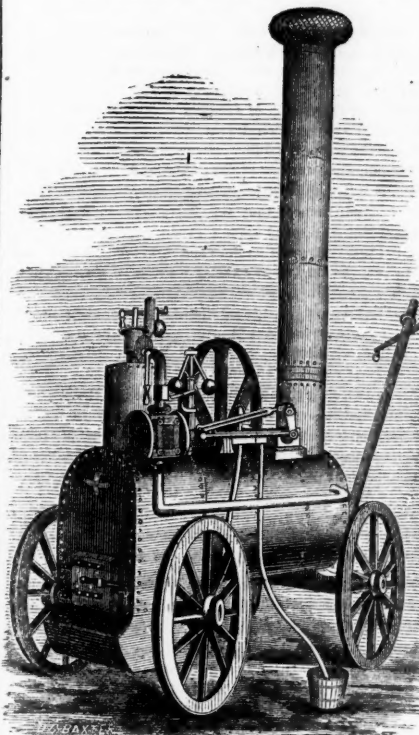
The above cut, (Fig. 1) represents the Governor separate, and Fig. 2 the mode of attaching it to the Power on the Fly-wheel, with the brake properly arranged. Something new, cheap, durable, and efficient. It operates on the brake of the Power, drawing it against the Fly-wheel when the speed is too fast. It restrains the speed only when in excess, leaving the Power free at other times. It does not prevent the brake being used by hand. It is easily attached to the Power, suitable directions accompany each Governor. It is not liable to get out of order. It will afford the much needed security and regularity in sawing wood, shelling corn, &c. And is certain to prevent a dangerous excess of speed when the belt breaks or flies off. Every intelligent Farmer who once sees it in operation will be convinced of the truth of the above, and will see in it that which will make his Power more safe and complete. The serious accidents that are of frequent occurrence show the necessity of an efficient preventive, which this Governor is. Call and see the Governor. For sale at many of the H. P. Manufacturers and Ware-houses. State and County rights for sale—an admirable chance for enterprising young men. For further particulars address the Patentee.

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### Catch The Tree Insects.

A NEW SIMPLE AND EFFECTIVE apparatus for catching all kinds of INSECTS, Canker Worms, Measure Worms, Aphides, &c., &c. has just been invented by Capt. Wm. W. Taylor, of South Dartmouth, Mass. The immediate home demand is now exhausting all that can be made, but arrangements will soon be completed to manufacture them fast enough to meet the wants of a wider demand. For further particulars address WM. W. TAYLOR, South Dartmouth, Mass.

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Built upon an improved plan, adapted to plantation work, Driving Threshers, Saw Mills, Pumps and agricultural purposes generally.

They are economical on fuel, very compact, and strong, easily managed, and readily moved from place to place. We build from 4 to 40 horse-power.

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**TO THE FARMERS, HAY DEALERS, AND PLANTERS OF THE UNITED STATES**—INGERSOLL'S IMPROVED PORTABLE HAY AND COTTON PRESS, combines greater power and portability, requires less labor, occupies less space, and costs less money than any other hand power machine for baling HAY or COTTON ever offered to the public. It has recently been much improved, and is warranted to give satisfaction.

We have numerous letters from those who have seen and used these presses during the past season, similar to the following from Wm. Thompson, Esq., South Londondary, Vt., who writes Feb. 8, 1858, as follows:

GENTS: "I think your press, with the improvement you have made recently, will exceed anything of the kind yet got up, for it will press more in a day, with only two hands to work it, and do it easier, than any other press in New-England." No. 1 Press—Weight of Bale 150 to 200 pounds. No. 2 Press—250 to 300 " Presses constantly on hand and other sizes and for other purposes made to order. For further information call or address the

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Greenpoint, opposite New-York. N. B.—The Brooklyn and Williamsburg City Cars run up to Greenpoint, and the New-York Dry Dock stages go to the Greenpoint Ferry.

### EXCELSIOR FAN MILL

Will clean 60 Bushels of Grain per hour.

COMBINED POTATO DIGGER AND DOUBLE MOLD BOARD PLOW, will turn out from 10 to 15 acres per day.

HORSE POWERS AND THRESHING MACHINES, the best and easiest working powers in use.

CLOVER HULLERS with SEPARATORS.

SAW MILL AND SAW DOG POWERS.

CIDER MILLS AND PRESSES. HAY PRESSES.

CORN SHELLERS, HAY AND STALK CUTTERS, &c.

At Wholesale and Retail at the

#### NORTH RIVER AGRICULTURAL WAREHOUSE,

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### Potato Digger.

This is a new and highly improved implement, got up by myself, after long experience of working it in the field. It is by far the best thing of the kind in use. One man and a pair of horses will dig faster than twenty men can pick up. It throws all the potatoes, (even the smallest), clean out of the ground, and leaves them clear of dirt on the surface. R. L. ALLEN, 191 Water-st., New-York.

### PERKINS' Corn Husking Machine, \$5 50.

Agents wanted to solicit orders in every Town and County. Terms usually liberal. Address J. PERKINS & CO., West Killingby, Conn.

**THERMOMETERS, BAROMETERS, &c.**, of reliable quality and various descriptions, among which are those particularly suited for Horticultural purposes, which register the coldest and warmest degree of temperature during the 24 hours, in the absence of the observer. For sale by D. EGGERT & SON, 239 Pearl st.

### SCHOOLEY'S PATENT PRESERVATORY.

FOR PRESERVING MEATS, FRUITS, VEGETABLES, the products of the Farm and Dairy, and all perishable articles, WITHOUT DAMAGE from heat and moisture in SUMMER, OR COLD IN WINTER.

Invaluable for Farmers, Grocers, Butchers, Candle and Oil Makers, Hotels, Restaurant Keepers, AND IS THE BEST DAIRY OR MILK HOUSE IN THE WORLD.

Milk can be kept sweet for weeks in Summer, and Butter made with equal facility the entire season.

A MILK HOUSE on this plan can be kept at 40° the entire season, causing a perfect yield of cream, and the purest butter known.

For rights, plans, or estimates, apply to the undersigned, H. C. Getty, at John Gebney's, West Street, New-York, is acting in the City of New-York. J. L. ALBERGER, Buffalo, N. Y.

### CAUTION.

All persons are hereby cautioned against using, making or vending any machines in violation of CHAS. W. CAHOON'S Patent for SOWING SEED and GRAIN BROADCAST, issued Sept. 1st. A. D. 1837, and re-issued on the 11th day of May last. Suits have already been commenced against A. Leach the assignee of Aaron Ring, for using and selling machines under the Ring patent; and also against the manufacturers of the Ring Machines. And any person who shall hereafter be found using or vending any of the Ring Machines, or in any way violating said Cahoon's patent, will be prosecuted immediately. June 1, 1858. D. H. FURBISH, Proprietor.

D. H. FURBISH, Esq. Boston, May 21, 1858.

Dear Sir:—I have examined with care the model of a broadcast sower, deposited in the Patent Office by Aaron Ring, and am clearly of the opinion that machines made according to that model would be infringements of the Letters-Patent re-issued to the assignees of Charles W. Cahoon, on the 11th of May instant. Yours respectfully, GEORGE T. CURTIS.

D. H. FURBISH, Esq. Portland, June 1, 1858.

Dear Sir:—Having seen the machine of Aaron Ring in operation, I entertain no doubt of its being an infringement of the patent issued to C. W. Cahoon's assignees. Yours truly, EDWARD FOX.

### To Practical Farmers and Dealers in Fertilizers.

The **NATIONAL FERTILIZER**, a modern compost, is prepared under the direct superintendence of L. HARPER, LL.D., formerly Professor of Analytical Chemistry and Agriculture in the State University of Mississippi, as also State Geologist. Its basis is the GREEN SAND MARL of New-Jersey, which is chemically combined with **fish and pure animal bone**. Letters Patent for this and foreign countries have been granted. It is unhesitatingly accredited **superior** to Peruvian Guano, strengthening the soil, and beyond the possibility of exhausting land where applied. **The increase in the yield of plants and all cereals is largely augmented**; while it supplies a **continuous** source of fertility. **For manure, barren and abandoned lands, and where other manures have failed, we ask but one trial, trusting solely upon the rare constituents which this Fertilizer abundantly possesses, and which are so wholly and peculiarly essential in an article of Fertility, such as is here reliably represented.** We would beg the attention of Farmers to its use the coming Autumn for Winter grain, and to the fact that it has arrested **the rot** in potatoes after decay has commenced. Price per ton of 2000 lbs., \$35. For all detailed particulars, analyses, directions and recommendations, apply or send to the office of **The National Fertilizing Co., 37 Fulton Street.** JOS. C. CANNING, Agent, New-York.

We would distinctly give notice (as abortive imitations and attempted infringements upon our Patent have already been made) that we have **no connection whatever** with other Fertilizing Companies of **any character or name.**

### TO FARMERS, MARKET GARDENERS & OTHERS.

#### DRIED BLOOD AND WOOL MANURE.

I have recently introduced this new and valuable fertilizer, which after a thorough test is proved to be fully equal to the best Peruvian Guano in all respects. In some cases, where a change, or more permanent results are required, it is much better than Guano, while it is to be had for one half the price. It is peculiarly valuable for starting early crops, being active and stimulating, as well as permanent in its effects. This Manure has been used in England for years with the highest success, and it needs only to be known among intelligent American Agriculturists to be fully appreciated here. Besides the saving in cost and the increase of crop, there are two other great advantages of almost universal interest to Americans. It will keep the money at home which is now paid out to a remote foreign government; and it will disinfest the atmosphere of otherwise offensive matters, which are now suffered to pollute it and generate disease. By the mode of manufacturing, these materials are so combined as to render them entirely inoffensive.

Professor Jas. W. F. Johnston, of England, who is our best authority on this subject, gives 6 pounds of wool, or 8 pounds of dried blood, as fully equivalent to 100 pounds of ordinary farm yard manure, or to 50 pounds refuse charcoal from the sugar works, or ammoniated carbon, from which much of the superphosphate of lime is made.

**MODE OF APPLICATION.**—For Grass, 400 lbs. mixed with earth in a compost. For Wheat, Corn, Oats, Barley, Rye, Tobacco, Cotton, Sugar Cane, Flax, Potatoes, Turnips and other Roots, &c., 250 to 400 lbs. thoroughly mixed with soil. Price \$30 per ton of 2000 lbs. packed in barrels of 200 lbs. each. For sale in large or small quantities by R. L. ALLEN, 191 Water-st., New-York.

### ELIDE ISLAND GUANO

at \$40 per ton of 2000 lbs. Farmers will find it to their advantage to try this valuable fertilizer. Send your orders early. GRIFFING, BROTHERS & CO., 60 Cortlandt Street, New-York.

### Bone Manure.

**SAWINGS, TURNINGS AND CRUSHED BONES FOR Sale by the Manufacturers in large or small quantities.** A. LISTER & CO., Tarrytown, Westchester Co., N. Y.

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## PREMIUMS! PREMIUMS!!

We propose to make the next volume of the *Agriculturist* far superior even to the present one, in greater variety of topics, in more and better engravings, in short in every respect. We also desire to extend its circulation into tens of thousands of families where it is now unknown. To accomplish this, we offer to those who will assist in the work, the following premiums, which are certainly liberal, if the cost of the paper, and the low price at which it is furnished be taken into account.

It will be seen that the Premiums in each case (except No. X) depend upon a given number of names, and not upon competition between unknown persons; so that every person knows exactly what he or she is working for.

**Premium I.**—A liberal distribution of valuable seeds will be made during next Winter, to ALL regular subscribers alike, whether single or in clubs, and whether received from agents, or otherwise.

**Premium II.**—We have 200 pieces of the genuine Atlantic Cable—each piece being four inches in length, with the ends secured by brass ferules. One of these will be presented to each of the first received 200 clubs of six subscribers at \$5. (N. B.—Twenty-five cents extra must be sent to pre-pay postage on the Cable.)

**Premium III.**—Any person sending in a club of 10 subscribers at \$8, may order a free copy of either Vol. XVI or Vol. XVII, which will be sent in numbers post-paid.

**Premium IV.**—Any person sending 15 subscribers at \$12, will be entitled to 16 copies (that is one extra copy), for the coming year.

**Premium V.**—Any person sending 25 subscribers at \$20, will be entitled to both Volumes XVI and XVII, sent in numbers post-paid. (N. B.—If \$21 be sent, the two Volumes will be bound neatly in one cover, and forwarded post-paid.)

**Premium VI.**—Any person sending in \$24 for 30 subscribers, one-third or more of them new ones, will be entitled to a silver cased Microscope, with the celebrated "Coddington lens"—the same as fig. 4. in July No., page 210. Price \$4. (It will be safely packed and sent by mail, post-paid.)

**Premium VII.**—Any person sending \$32 for 40 subscribers, (one-half new names,) will be entitled to the large unabridged Webster's Dictionary, containing 1,376 3-column pages—the best and most complete work of the kind in the world. Price \$6. (It weighs 7 lbs., and can be sent by express or by mail at the expense of the recipient, after leaving the city.)

**Premium VIII.**—Any person sending in \$80 for 100 subscribers, (one-half new) will be entitled to each of the six above premiums, numbered 1, 2, 4, 5, 6 and 7.

**Premium IX.**—Any lady sending in \$200 for 250 new subscribers will be presented with one of Wheeler & Wilson's best \$100 SEWING MACHINES, new from the manufactory. Here is a fine chance. A less amount of labor than is often required to get up a "Ladies' Fair," if expended in two or three neighboring towns, or even in one large town, would secure 250 subscribers. We now send nearly 100 copies to single country Post Offices. There are few thickly settled towns where there are not 250 families who ought to be glad to pay \$1 a year for such a paper as the *Agriculturist* is, and is to be next year. If the names are taken at \$1 each, there will be \$50 extra, for the trouble. We have put them at the lowest club price, 80 cents each. (Two or three ladies might work together and secure the premium, and own the Sewing Machine in common.)

**Premium X.**—If five or more ladies obtain Premium IX, the one sending the highest number above 250 subscribers, will be entitled to a \$125 Sewing Machine—the working parts being the same as in the \$100 instrument, but put into an extra case.

**Premium XI.**—The above premiums are for yearly subscribers. All names for 1859, (Vol. XVIII) will be entered upon the books from the time of reception to the close of next year; that is, those received before November 1st, will have the November and December numbers of this year free; and those received during November will receive the December number free. This applies to all subscribers, single or in clubs, from agents, or from Agricultural Societies.

**Remarks.**—It will be noticed that any person trying for one of the higher premiums, and failing to get names enough, can still take one of the lower ones, according to the number of names obtained.

Every person collecting names for premiums can send them in with the money as fast as received; but if designed for premiums, a double list of the names should be

sent, one of them marked at the top, "For premiums," and with the name of the sender. These duplicate lists will be kept on file by themselves to be referred to in making up the premium lists, when any person has completed sending in names for Volume XVIII.

We do not set any time for the completion of the lists, it being understood that these premiums are only for subscriptions for volume XVIII (1859), whenever received. The premiums will be paid as soon as the names are received.

Our offer of extra numbers to those subscribing now, renders it practicable to begin the canvassing at once.

## The Market Review and Weather Notes.

These are very valuable, though necessarily given in a condensed, concise form, and in small type. It will be seen that they involve great care and a large amount of labor. They are prepared for the *Agriculturist* by a gentleman who has for many years devoted his whole time and attention to this special department. The tables given in this month's report will be found valuable for reference, both now and in after years. The *Weather Notes* in the successive numbers give a record of the weather for every day in the year.

## Agricultural Editorial Convention.

This proved more of a success than we had looked for; indeed we hardly expected that over half a dozen would be able to get together at this busy Exhibition Season, while nearly three times that number were here. A brief report, all we have space for, will be found on page 291.

THE POMOLOGICAL REPORT, on pages 314-15, will be found valuable, as it contains the list of fruits recommended for general cultivation and those promising well, in the opinion of the most prominent association in the country. It will be well to preserve this list, as it will only be found, elsewhere, in the published transactions of the Society, which will be printed, hereafter, chiefly for the members.

(Business Notice.)

LET EVERY FARMER AND DAIRYMAN EXAMINE SCHOOLER'S PRESERVATORY AT THE NEW-YORK STATE FAIR IN OCTOBER.

## American Agriculturist.

(ISSUED IN BOTH ENGLISH AND GERMAN.)

A THOROUGH-GOING, RELIABLE, and PRACTICAL Journal, devoted to the different departments of SOIL CULTURE—such as growing FIELD CROPS; ORCHARD and GARDEN FRUITS; GARDEN VEGETABLES and FLOWERS; TREES, PLANTS, and FLOWERS for the LAWN or YARD; IN-DOOR and OUT DOOR work around the DWELLING; care of DOMESTIC ANIMALS &c. &c.

The matter of each number will be prepared mainly with reference to the month of issue and the paper will be promptly and regularly mailed at least one day before the beginning of the month.

A full CALENDAR OF OPERATIONS for the season is given every month.

Over SIX HUNDRED PLAIN, PRACTICAL, instructive articles will be given every year.

The Editors and Contributors are all PRACTICAL, WORKING MEN.

The teachings of the *AGRICULTURIST* are confined to no State or Territory, but are adapted to the wants of all sections of the country—it is, as its name indicates, truly AMERICAN in ITS CHARACTER.

The German edition is of the same size and price as the English, and contains all of its reading matter, and its numerous illustrative engravings.

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ORANGE JUDD,  
No 189 Water st., New-York.